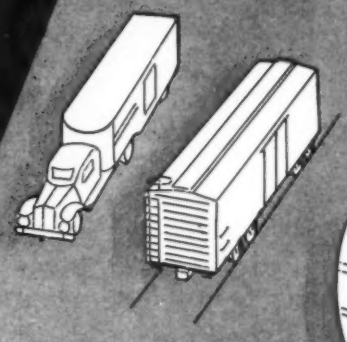
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eading Publication in the Meat Packing and Allied Industries Since 1891



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TO ANY SHIPMENT

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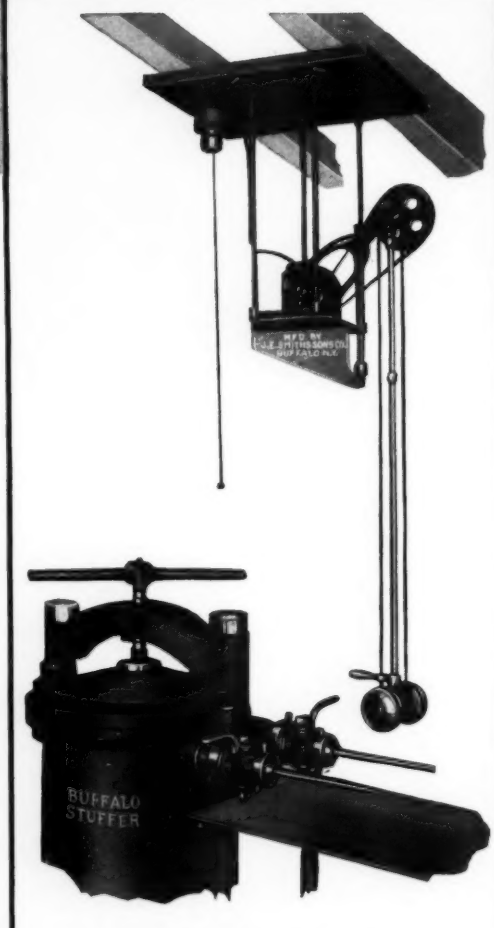
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Any way you ship meat, "DRY-ICE" meets your need. And any way you figure it, it's your assurance against spoilage en route.

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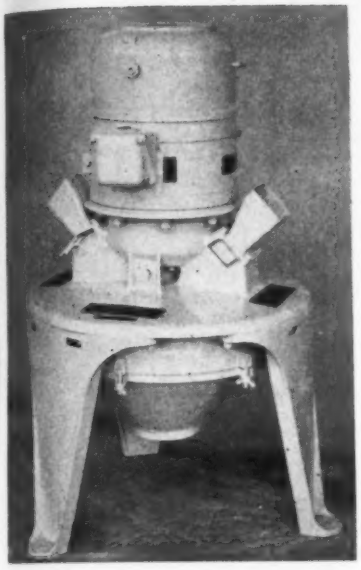
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**50 Broadway** **Buffalo 3, New York**

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# Buffalo

**QUALITY SAUSAGE MAKING MACHINES**

# Announcing an outstanding New Product!



## All Basic Binders are ENTOLETERED

•

### A Cyclonic Process with unusual results

Only BASIC offers you binders processed on the Entoleter, the only equipment that mechanically destroys all weevil infestation in the product. We positively guarantee that if BASIC Binders are kept free from outside infestation after they leave our plant, no insect life will develop.

The Entoleter operates on mechanical principles alone, employing cyclonic action. No poisonous gasses or other treatment employed. Quality, flavor and character are unchanged. BASIC offers you the advantage of Entoleter treatment at no extra cost!

The policy of Basic Food Materials, Inc., is solidly founded on the principles of giving you extra and unusual advantages not available elsewhere. Entoleter treatment is a typical and natural result under this progressive, forward-looking policy. Regardless of your needs for manufacturing ingredients and specialties, they can be filled BETTER by BASIC!

# WheCo

## SAUSAGE BINDER



**Whe = the finest of wheat**

**Co = the heart of corn**

This unusual new binder is made from corn and wheat, yet has an unusual flavor appeal that makes it stand out!

No artificial seasoning or flavor is added, yet the *Whe*Co Binder has a delicious nutty meaty flavor. You can use *Whe*Co Binder with the assurance that you will not encounter a flat cereal taste, and the assurance that the full flavor of meat and seasoning ingredients will be properly developed.

*Whe*Co Binder meets F.D.A. requirements, can be used in any loaf or sausage product where better-than-average results are desired. The absorption and binding powers of *Whe*Co are unexcelled.

**BASIC FOOD MATERIALS INC.**

**806 BROADWAY** **CLEVELAND 15, OHIO**

THE NATIONAL
# PROVISIONER

Volume 110 MAY 6, 1944 Number 19

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**OFFICIAL ORGAN, AMERICAN MEAT INSTITUTE**

# Meat and Gravy

The easing of U. S. meat rationing this week throws the spotlight on how rationing has been handled in other countries. Canada lifted meat rationing a few weeks ago for an indefinite period. Australia, where meat rationing became effective on January 17, has a system under which many meat items are point-free. Meats which can be purchased without coupons under the Australian system include sausage, sausage meat, tripe, tongue, liver, cooked meats and "small goods," bacon, ham and canned meats. Infants are entitled to a meat ration from birth; this is intended to supplement the mother's ration until meat is required by the child. Under the Australian meat rationing plan, all persons 9 years or more of age are entitled to from 1½ to 4 lbs. of meat weekly, depending on the type of cuts.

★ ★ ★

At a recent meeting in San Francisco, a representative of the National Live Stock and Meat Board was outlining to several hundred representatives of the industry the program being conducted by the Board to educate Army mess sergeants and cooks in the proper methods of preparing meat. He ended his discussion, during which Army mess sergeants carved meat under his supervision, by asking: "Now, sergeant, tell the audience what the Army boys like best." The sergeant, after hesitating for a few seconds, dutifully replied: "Whiskey."

★ ★ ★

In Croatia, the government is attempting to increase hide collections by granting authorization to purchase one pair of men's shoes and a pair of shoe soles for each fresh hide of 92.4 lbs. or dried hide of 37.4 lbs. sold to the proper government office, according to reports from Nazi sources reaching the U. S. Department of Commerce. The system of premiums is designed to encourage the sale to the government of hides and skins from cattle slaughtered in the provinces which are not now controlled by the Office of Livestock.

★ ★ ★

A recalcitrant steer bellowed around in the East river, New York City, recently for almost four hours before being hauled out in combined operations by the Army, Navy, police and sanitation departments and two frustrated cowboys who ingeniously got a horsebelt around the animal, hitched it to a crane and yelled, "Pull." The crane pulled and the steer came out of the water, only to slip out of the belt and tumble back into the river.

★ ★ ★

An inventor in Brazil has applied for a patent on green goggles to be worn by dairy cows, the expectation being that a bespectacled cow will take dry hay for fresh grass and consume her fill of it, thereby maintaining high production in winter. Her eyes might not know the difference, but we doubt that her stomachs could be fooled.

★ ★ ★

A new contender for the title of "meanest man" came to light recently in Oklahoma City, where a retail butcher was alleged to have overcharged a blind man 5c on a pound of hamburger. The butcher was ordered to pay damages of $50 and $75 in attorney fees and court costs.

# NOTICE

## to Holders of Government Meat Contracts for **OVERSEAS SHIPMENTS**

**We have materials available for the prompt manufacture of**

## 1. Cotton HAM and BACON SLIPS

***Standard sizes as approved and accepted by Quartermaster General***

## 2. Cotton LAMB and VEAL BAGS

***Standard export wraps***

**WE ARE AN APPROVED SOURCE OF SUPPLY**
**WRITE IMMEDIATELY FOR FULL INFORMATION**

# CHASE BAG CO.

(ESTABLISHED 1847)

**General Sales Offices**

**309 WEST JACKSON BLVD., CHICAGO 6**

**Coast to Coast Bag Service**

**WE ALSO MANUFACTURE**
**CRINKLED KRAFT MEAT COVERS**
**FOR ARMY DOMESTIC CONTRACTS**

# What have these Four Men in Common?



***THE BUTCHER:*** To avoid a bitter taste in my specialty meats, and to be sure of getting the full flavor that only pure salt can give, I use nothing but *Worcester* Salt.



***THE BAKER:*** It takes a superior grade of salt to bring out the best flavor of bakery products. That's why I use the finest quality salt money can buy—Worcester Salt.



***THE MILLER:*** The salt I use has to be pure and free-running, so that my flour will be free from troublesome "shot balls" in damp weather. No wonder I use Worcester Salt.



***THE DAIRYMAN:*** The most important flavoring agent in butter is salt. The better the flavor, the higher the score. So I use only the finest, purest salt I can buy, Worcester Salt.

**The Answer:** As you've probably gathered by now, the one thing all four have in common, as do so many butchers, bakers, millers, and dairymen, is—Worcester Salt. Pure and fine and free-running, it's been the standard of dependability for years. Worcester Salt Co., 40 Worth St., New York 13, N. Y.

# Worcester Salt

# UNIFORM TEMPERATURE

## *produced by*

# GEBHARDT COLD AIR CIRCULATORS

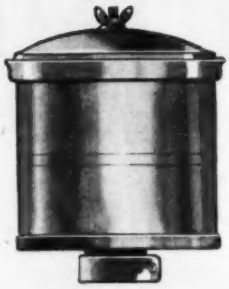


These Gebhardt Cold Air Circulators suspended from the ceiling maintain a uniform low temperature and a high relative humidity in the pork cooler above.

## ADVANCED ENGINEERING CORPORATION

2646 WEST FOND DU LAC AVENUE - MILWAUKEE 6, WISCONSIN

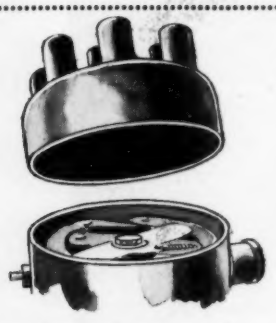
# Make sure your preventive maintenance plan checks these possible gas-wasters!



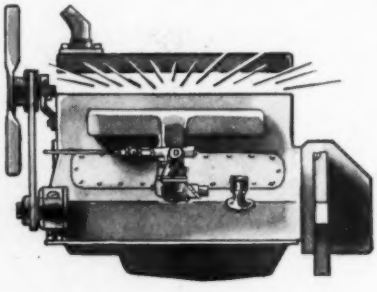
**Dirty air cleaners** can cut gasoline mileage as much as 40%. This form of gas waste is hard to catch. In many instances it happens without any sign to drivers or maintenance men of poor engine performance. Clean air cleaners regularly.



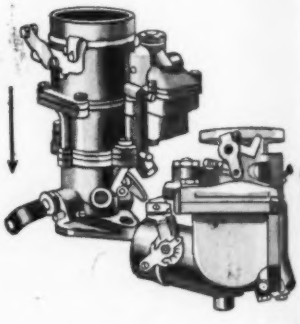
**Fouled or burned spark plugs** can cut off the last mile in every ten. It's so easy to inspect and adjust them—better too often than too late.



**Worn distributor points** and improper timing may not be serious enough to stall a truck, but they can still cause excessive gas consumption. Be sure these items get more than a "look and a promise" when preventive maintenance work is being done.



**Idling engines waste gasoline.** Worse than that, engines literally "idle their heads off." Idling causes carbon formation, fouled plugs and valves, which requires frequent removal and cleaning of cylinder heads.



**High carburetor float levels** have often been found to cause excessive gasoline consumption. Even a small amount of wear on float linkage and needle valve changes the carburetor adjustment.

**To get the last mile from every gallon of gas**—In the big job of saving irreplaceable equipment, scarce tires, parts and labor, don't lose sight of the important part your p. m. plan can play in gasoline saving. It's doubly important now—it's a contribution to the war effort—it may mean the difference between a profitable and unprofitable year for you.

Make sure your p. m. plan includes the steps listed here to help get the last mile from every gallon of gasoline you use. Standard Automotive Engineers have other suggestions—and modern testing instruments as well—for locating possible sources of gasoline saving in your fleet. Ask the Standard Oil Man who calls on you about this Automotive Engineering Service. It is available to all fleet operators in the Middle West. Or write the Standard Oil Company (Indiana), 910 S. Michigan Avenue, Chicago 80, Illinois for the Engineer nearest you. In Nebraska, write Standard Oil Company of Nebraska at Omaha 2.

*Gasoline Powers the Attack—Don't Waste a Drop!*

**STANDARD OIL COMPANY (INDIANA)** STANDARD SERVICE

★ **FLEET CONSERVATION SERVICE**



# HOT DAYS AHEAD!

# ...then especially foods need *DOUBLE* protection

In warm weather the moisture and grease in foods rise to the surface. And if a food is protected with an ordinary wrapper there's trouble. The surface moisture and grease make the wrapper "fog up", disintegrate, leak. The way to avoid this trouble is to use a double-duty wrapper—one that is proof against *both* moisture and grease.

# Patapar is STRONG WHEN WET ...RESISTS *GREASE*, too

Patapar* Vegetable Parchment is the great wet-strength paper. You can soak it in water indefinitely—even *boil* it and it will remain firm and strong.

As for *grease,* Patapar has amazing ability to resist the penetration of grease, fats, oils.

## *It's the year 'round paper for*

**MEAT WRAPPERS**
**HAM BOILER LINERS**
**BUTTER WRAPPERS**
**TUB LINERS AND CIRCLES**
**LARD WRAPPERS AND BULK PACKAGING UNITS**
**CARTON AND BOX LINERS**

***And many other uses***

*Reg. U. S. Pat. Off.

## *179 types of* PATAPAR

Patapar is produced in a wide range of variations or types. There are types of Patapar to handle problems of extreme grease or moisture penetration. Another type of Patapar resists penetration of air. There's a Patapar for food products which must have wrappers that allow them to breathe. All in all, 179 types of Patapar have been perfected to cover a wide variation of applications.

## Paterson Parchment Paper Company

***Headquarters for Vegetable Parchment since 1885***

*Bristol, Pennsylvania*

WEST COAST PLANT: 340 BRYANT STREET, SAN FRANCISCO 7, CALIFORNIA
BRANCH OFFICES: 120 BROADWAY, NEW YORK 5, N. Y. • 111 WEST WASHINGTON STREET, CHICAGO 2, ILL.




# *Portrait of a Profit-Maker*

This is an actual photograph of ring bologna in Armour's Natural Beef Round Casings.

Notice how plump, how well-filled, how appetizing this sausage looks.

It has eye-appeal, *naturally*.

It has sales-appeal in a dealer's meat case, because any shopper can tell at a glance that here is bologna at its flavorful finest.

We think this is a very good reason for using Armour's Natural Beef Round Casings on *your* Ring Bologna.

And we make a complete line of these carefully-selected casings for your use, so that you'll find just the size you need.

We'd like to talk to you about your casing problems. We'd welcome the opportunity to prove that Armour's Natural Casings are your wise choice for sausage with eye-appeal, taste-appeal, sales-appeal.

Why not place your order today?

*Armour and Company*

# MANY QUESTIONS ARISE WITH CUT IN RATION PLAN

PACKERS' satisfaction over the suspension of rationing for all cuts of pork, veal, lamb and mutton, as well as sausage, canned meats and a number of beef items, is somewhat tempered by the realization that the industry still faces tough wartime distribution problems.

There is some feeling that OPA tried to maintain rationing on most meats long after the need for it had disappeared, but now, forced to act by the pressure of producers who could not sell their livestock to packers who had no place to market or store the meat, the agency has left the way open for development of runaway demand for a few cuts.

While packers are inclined to say "let's wait and see," some industry observers point out with respect to the immediate situation:

1.—Despite the reduction in each person's point allotment, great pressure may build up on butter and quality cuts of beef.

2.—That some maldistribution may develop, particularly in deficit areas, although it will probably not be as bad as it was prior to rationing. In the case of the more popular cuts, such as leg of lamb and pork loin, the late shopper may find the store bare of the items she wants.

3.—That it may take more than a point-free rating to stimulate the movement of fat cuts, lard and other items for which demand is lighter than the supply. Price concessions may be necessary to move these products, particularly in view of the fact that a good many consumers already appear to be "fed up with pork." Moreover, it will probably require some time, as well as high pressure merchandising of sausage, etc., to get stocks of some non-consumer products down to a manageable level. As one packer said this week: "Point removal may clean out the coolers; then again, civilians may be getting all the meat they want. If that's true, removing the points won't increase the sales."

4.—That there is some slight possibility of another "squeeze" on the pork packer if he cannot move product at levels related to the prices he must pay for hogs. It is reported that there has been considerable pressure on WFA to extend upward and downward the support weight ranges; although this is not likely to occur, it would deprive the packer of almost all opportunity to buy hogs in line with prices at which some product is now selling.

Commenting on future developments some packers say:

1.—Rationing may disappear altogether in the next few months if beef supplies increase substantially. This is a short-term possibility rather than a long-term one. Relatively large hog marketings may continue for some time and by fall beef output may have increased to the point where it compensates for the expected decline in pork production. By next spring, however, a short supply of meat may again be badly out of balance with demand.

2.—Much depends on the feed situation and feed prospects. A poor crop outlook might stimulate immediate marketing of sows and cattle, increasing meat supplies for the present but cutting into 1945 production.

3.—Producer pressure might force WFA to resume large scale purchases sooner than planned. It is understood that lend-lease needs in the future will be filled more or less on a hand-to-mouth basis, but if shipping becomes available and its present holdings are exhausted, WFA must again buy in quantity.

*For additional news on the easing of meat rationing this week, see OPA statement on page 16 and new point value table on page 41.*

*OPA pointed out this weekend that every member of the meat trade must take inventory as of the close of business on May 3, of rationed items affected by the change in point values. The inventory is necessary to protect trade members if point values are restored later. OPA also pointed out that the items reduced to zero are still technically under rationing and that all reporting and transferring requirements must still be observed.*

## CURRENT INSTITUTE REGIONAL MEETINGS

Government regulations affecting the industry, suggested changes in some of these regulations, priorities problems, the manpower situation and the activities of the American Meat Institute will be among the subjects discussed at three regional meetings to be held by the Institute at:

**Richmond, Va.**—Wednesday, May 10, 12:30 p.m. John Marshall hotel.

**St. Louis, Mo.**—Wednesday, May 17, 12:30 p.m. Missouri Athletic club.

## PACKERS STRONG IF ALL PULL TOGETHER, TOBIN TELLS NIMPA

Citing the strength of the agrarian interests and trade unions as a result of their organization and unity, F. M. Tobin, new president of the National Independent Meat Packers Association, declared this week in a letter to NIMPA members that "meat packers will be effective to the extent that they pull together. Divisions within the industry are a sign of weakness, and tend to prevent constructive action."



FREDERICK M. TOBIN

"The war has made the nation meat-conscious," said Mr. Tobin. "We are a definite part of the war effort. We have kept going under almost unbelievable handicaps, including labor shortage and burdensome regulations, and we expect to carry on regardless of the handicaps. Each handicap will be regarded as a challenge to be met. Ours is a virile and fighting organization and intends to do its utmost for the independent packers, for the whole meat packing industry and for the nation."

## WPB Moves to Step Up Production of V-Boxes

In order to insure timely production of V-boxes and reduce current excessive backlog orders for solid-fibre shipping containers, WPB recently issued Direction 2 to Conservation Order M-290. Under this ruling, no person may use equipment for solid-fibre container production to manufacture anything but V-boxes, when unfilled orders for these boxes are in hand.

WPB has also announced the establishment of a technical staff within its paperboard division to study all types of fibre shipping containers in an effort to save paperboard.

The Office of Price Administration, in order to reduce "runaway" prices of second-hand corrugated and solid fibre paperboard shipping containers, established a schedule of specific dollars-and-cents ceilings for these items, effective May 1. The prices, OPA states, represent approximately 80 per cent of the original cost of the containers.

# THE MEAT PACKER'S MARKET SURVEY AND SALES TERRITORY DISTRICTING

By J. R. BEDIER

*First in a series of three, this article discusses how the packer can survey his potential market and plan to cover it most effectively in the post-war period. The series ties in closely with recent Provisioner articles on war-time population shifts and their influence on packer markets.*

DURING our present era, it appears that no one can with certainty forecast when and to what extent the present wave of government controlled meat purchases and restrictions will be revised. They may terminate abruptly with the cessation of hostilities or be withdrawn gradually to a period of normalcy. Indications point to a gradual adjustment. Much depends, of course, on the future conduct of the war, and also the approaching vital national election.

No matter how or when such changes occur, the transition from a war to a peacetime economy will affect the sales distribution of every meat packer. Those in the industry who are diligent in making proper preparations for an extensive sales effort among potential customers in suitable market areas will be in a much more favorable position to take advantage of future market conditions.

Recent articles in THE NATIONAL PROVISIONER described the influence of wartime shifts in population upon the packer's post-war market and his methods of distribution. In the current series we discuss the following two practical steps the packer can take in preparation for the post-war period:

*1.—Measuring the potential market by means of a market survey.*

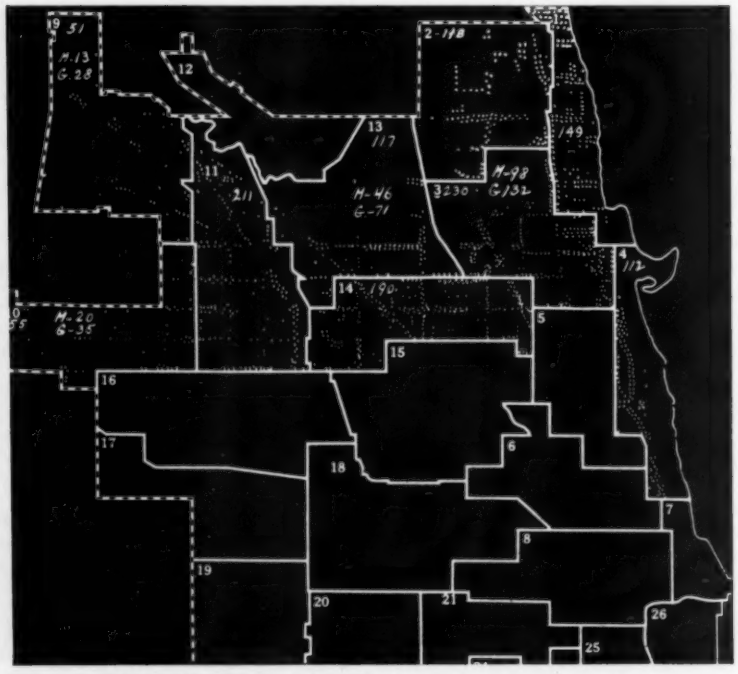
*2.—Planning to reach this market by means of properly districted sales territories, each having the proper sales potential.*

The soundness of properly districted sales areas, each having the proper sales potential, has long been recognized. The salesman's concentration on such a territory enables him to become more familiar with it and its sales potential as applied to the number of potential customers and the product preferences of the territory's inhabitants. Proper districting also enables the salesman to make more calls per day and establish close contact with both customers and all potential customers.

Such districting effects a definite saving in car and delivery expenses, eliminating or holding to a minimum the duplication of sales effort in the same territory. From a broader point of view, it improves the profit making possibilities of each sales route, and facilitates the orderly planned growth of a business by the addition of more sales routes.

Sales distribution problems are seldom alike for any two packers, due to the differences in sales areas, the kind of meat products sold and the type of trade solicited. Therefore, every packer must make his own market analysis, and determine his own method for successful sales territorial coverage.

Despite such individual differences, there are fundamental methods of procedure that apply to most sales territorial organization work. Accordingly, in these articles we deal mainly with the basic methods of measuring the potential market and of establishing thorough and efficient sales effort in areas which have a good potential sales volume. The methods outlined have been employed successfully by several of the more progressive meat packers and many distributors of various food products and other commodities.




**MAP NO. 2.—LOCATION OF MEAT OUTLETS**

**In this map, also illustrating a section of Chicago, each dot indicates the location of a "meat outlet," as used in working up a survey of potential markets. Letter M, followed by number, shows total meat markets in a section; letter G, total grocery and delicatessen stores.** ***(Map by Business Survey, Chicago Tribune.)***

## Purpose of the Survey

The purpose of surveying and analyzing a market area is to gather data regarding the factors which influence the packer's opportunity to sell or to increase his sales in that area. Such information enables the meat packer to establish properly districted sales territories, each having the proper sales potential for each kind of salesman calling on different kinds or classifications of potential customers.

The first and probably the easiest step in market survey work is to determine the scope and size of the area or areas in which the individual packer wants to sell his products. This usually is an area within a certain radius of his plant, or his present and/or contemplated distribution points.

Consideration should be given to the existing and future delivery services, whether they be his own or outside

freight handling services. The packer who is located in a large city may wish to increase his sales efforts in that city, or he may wish to expand to nearby suburban communities, or even an entire metropolitan area.

Among sources of information at the packer's disposal in preparing the survey are the following:

*1) Newspaper Publishers:* Most newspapers in large cities maintain a business survey service. Most of the information is available without charge to advertisers. Much of it is supplied gratis to prospective advertisers, and all of it may be had at a reasonable charge.

*2) Chamber of Commerce Organizations:* These can supply very helpful information and data gratis or for a reasonable charge, or at the seller's own cost and effort of copying what he wants off their records.

*3) Professional Market Research and Analysis Establishments:* These will supply any and all kinds of desired market information on a contract or fee basis. In addition, some of them operate a service which supplies the subscriber with the names, addresses, and opening dates of newly established meat outlets.

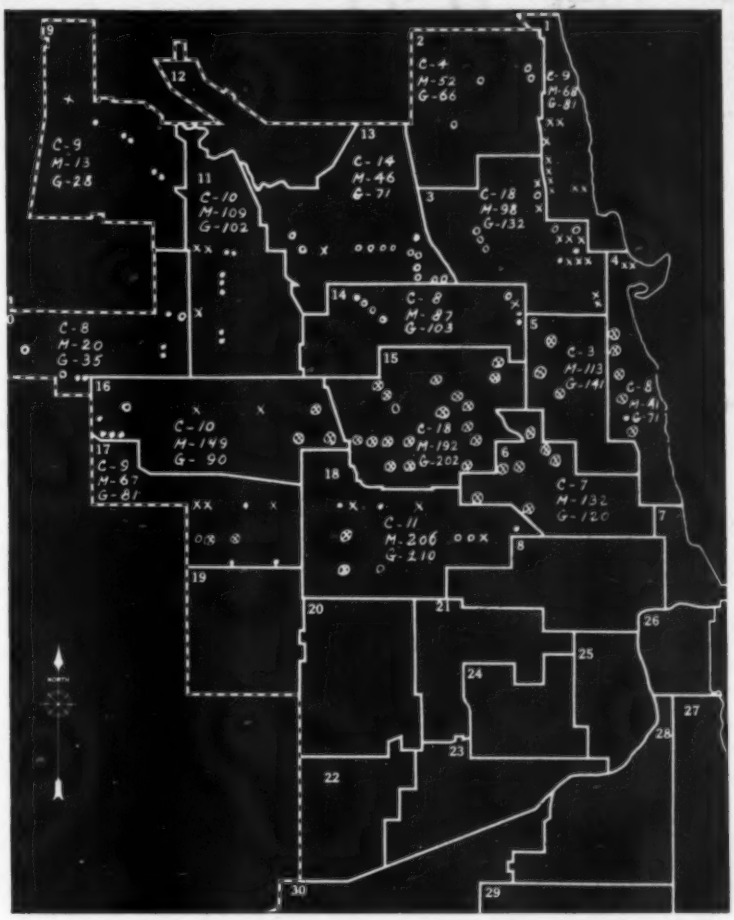
*4) Classified Telephone Directories.*

*5) Accounts Receivable Ledger:* An analysis of this ledger can be rather startling in the information it reveals, and can point the way to the application of corrective measures. Analysis of active and inactive accounts can be made to show the number of "active" and "inactive" accounts (no sales during the preceding ten weeks), on each sales route. A follow up on these "inactive" accounts by the salesman and/or his supervisor may make the account "active" again.

By plotting the location of each active account on a map of the market area, and connecting them with lines, using different colors for different sales routes, "overlapping" or the duplication of sales effort in the same territory can be graphically shown (see Map No. 1). This will also indicate whether some of the sales territories are too large and whether adequate sales effort is being made in certain other areas having a good potential.

The most essential information to be obtained from the above and any other available sources includes the number of potential customers, such as retail meat outlets, their names and addresses, and their classification as to "meat markets" or "grocery and delicatessen" (in accordance with their retail license). Similar information should be compiled on any other potential customers such as the large restaurants which usually buy from the packer-salesman direct, as contrasted to the small restaurant which usually buys from the neighborhood butcher, or might be a good prospect for the peddler truck salesman.

Individual prospect cards can be made up from these lists of potential customers, and grouped by addresses, routes, sections, or towns, and given to the salesman to call on. One packer made these up in duplicate, and the salesmen returned one copy with notations regarding the results, as will be explained in a later article.




**MAP NO. 1.—DUPLICATION OF SALES EFFORT**

**This map shows duplication of sales effort in a Chicago sales area of approximately 80 square miles by four salesmen, all representing the same meat packer. The four types of symbols used illustrate the separate sales routes, each dot or mark denoting an "active customer." Number of customers, meat markets and grocery-delicatessen stores located in the numbered sections are designated by the letters C, M and G, respectively.** ***(Map by Business Survey, Chicago Tribune.)***

## Other Helpful Information

One large metropolitan newspaper supplies these cards, sorted in order by addresses and grouped by sections of the city and by suburban towns. This newspaper also supplies various lists and maps of the city, which show, by sections, the number of retail meat outlets, restaurants, the predominant economic status of the inhabitants of each section, the predominant nationality, the number of families, the location of large, medium and small shopping centers, etc.

One meat packer in surveying his sales potential plotted the location of every meat outlet on the maps of cities and towns in the area he was studying. Each meat outlet was indicated by a dot, as shown on Map No. 2. This showed him at a glance how the outlets were distributed throughout the sales area; that is, the extent to which they were concentrated or widely scattered in the various parts of the sales area under study. The map was one of the most important factors in determining the size and scope of the newly districted sales territories.

Whatever the source, all useful information should be accumulated and conveniently tabulated, plotted, sorted and listed for use in the re-districting of existing sales territories and the setting up of new ones.

With the above potential market data plus the packer's present distribution methods in mind, first consideration must be given to the type or kind of sales routes to be set up. One packer, after considering all the facts, decided to have three main classifications of

(Continued on page 30.)

# Coal Silo Unit Increases Efficiency of Ohio Plant

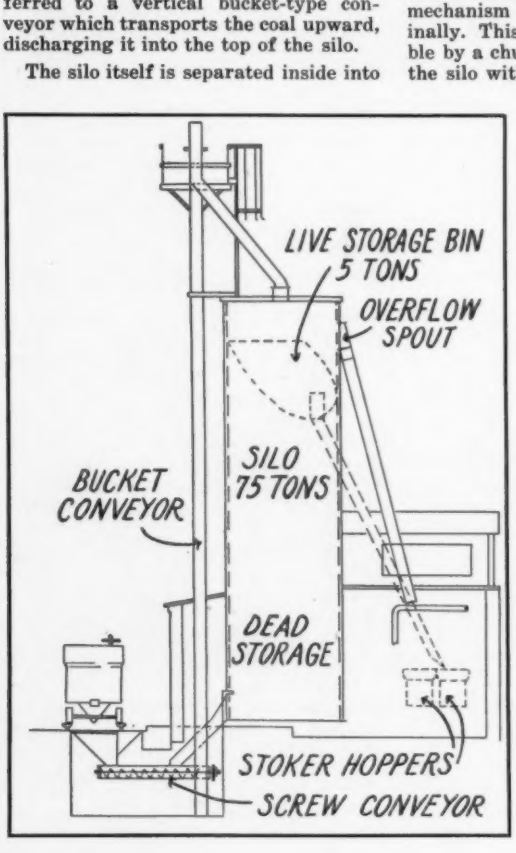
THE Home Packing Co., Toledo, Ohio, has prepared an extensive and ambitious plan for post-war building and modernization which will take in the majority of departments in the plant and will embrace extensive revisions. One of the primary steps in the packing company's program has already been taken through the recent completion of a coal silo for furnishing fuel to hopper-type stokers in the boiler room.

General and detail illustrations of the silo are shown in the accompanying PROVISIONER photographs, while its principal characteristics and method of operation are clarified in the cross-sectional drawing below.

The silo, which has a total capacity of approximately 75 tons of coal, is located immediately adjacent to the railroad siding serving the Home Packing Co. plant. Installed beneath the ground is an auger-type conveyor with a feeding hopper placed between the rails of the railroad siding. In operation, a car of coal is spotted in position over the feeding hopper of the conveyor and the equipment placed in operation.

Coal dumped from the car is picked up by the auger and carried horizontally to the base of the silo, where it is transferred to a vertical bucket-type conveyor which transports the coal upward, discharging it into the top of the silo.

The silo itself is separated inside into two compartments (see drawing)—a main storage section or bin at the bottom, and a live storage section in the top. The latter has a capacity of five tons of coal. From the live storage bin, coal is transferred to the stoker hoppers through a gravity chute. When coal is being loaded into the structure, the live storage bin fills first, and the excess flows into the main storage section below. After the live storage section has been emptied by use, coal is again carried upward from the main storage section to the live storage bin by the same mechanism used to load the silo originally. This arrangement is made possible by a chute connecting the bottom of the silo with the conveyor assembly.

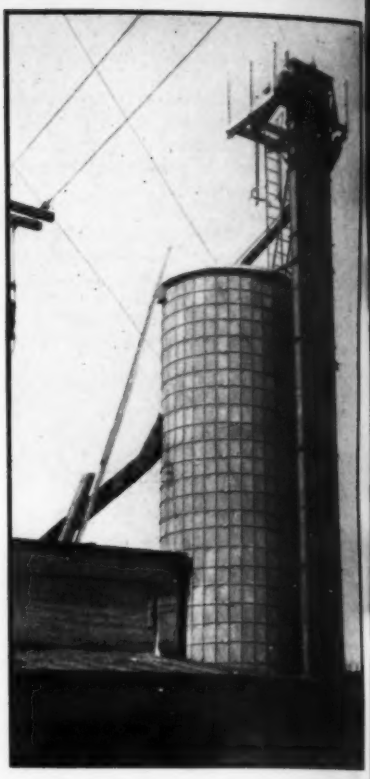



Diameter of the silo is 10 ft. and the operating capacity of the assembly is approximately 15 tons of coal per hour. As shown on the drawing, the unit is built in such a way that when the entire bin is full, the coal may be diverted from the top of the bin into a surplus storage space within the building which is not occupied by the bin itself.

The silo, designed and constructed by The Neff & Fry Co., Camden, Ohio, with equipment furnished by the C. O. Bartlett & Snow Co. of Cleveland, is said to be already producing better than satisfactory returns on the investment required. Company officials estimate that the complete cost of the installation will be returned in less than five years.

In addition to manpower savings, which are particularly important at the present time, the installation of the silo and its equipment is contributing definite financial savings, officials of the Home Packing Co. report. The former cost of $30 for un-

(Continued on page 18.)



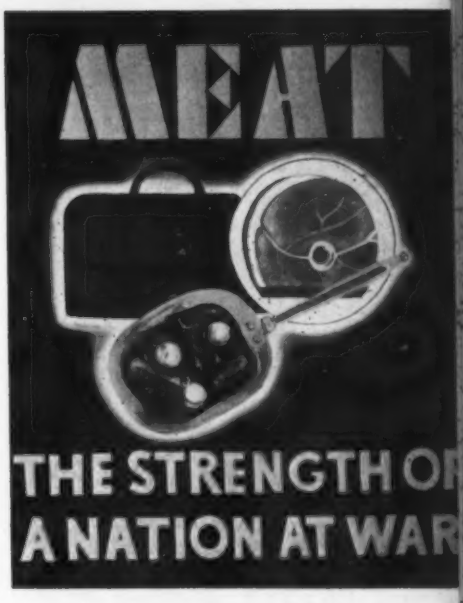


**VIEWS OF SILO INSTALLATION**

**Exterior view at right shows installation of coal silo, with vertical conveyor assembly and gravity chute which carries stored coal to stoker hoppers. Photos at bottom of page show two closeups of the arrangement. (Upper): Grill over screw conveyor installed in pit below railroad siding. Coal car is spotted over this grate and contents dumped onto auger conveyor below. (Lower): View downward, showing inside end of horizontal screw conveyor bringing coal from outside. At extreme top of photo is chute from bottom of silo, by means of which coal is transferred from "dead" to "live" storage section.**




# MEAT BOARD ANNOUNCES WINNERS OF POSTER COMPETITION




THE unusually high average quality of posters submitted by high school students this year in the National Live Stock and Meat Board's ninth national meat poster contest gave the packer judges a tough assignment, but the posters reproduced above (left and right) finally emerged with first and second place honors, respectively.

Ronald Fritz, high school student of Camden, N. J., was awarded the top prize of $200 in war bonds and stamps for his striking poster emphasizing the vital part played by meat in the diet of our fighting forces. Second prize of $150 went to Pansalee Gibbs, Detroit, Mich., high school student, for a poster which clearly brought out the fact that meat is serving wartime America on all fronts—the fighting front, home front and industrial front.

Between 450 and 500 posters were submitted by students in this year's competition, the Meat Board reports. With entries representing every section of the country, the posters vividly indicated that students throughout the nation are well informed on the importance of meat in the war effort. The influence of the Meat Board's current educational program on the nutritive value of meat and of the national meat advertising campaign sponsored by the American Meat Institute was strongly evident in this year's excellent crop of posters.

More than $1,000 in war bonds and stamps was awarded to the creators of the 60 top posters in the competition, the prizes ranging from $200 down to $5. In each state not sharing in the major awards, a special prize of $5 in war stamps was given for the best poster in the state.

Each student entering a poster in the competition was required to accompany his entry with a statement of not more than 200 words on "What making this poster has taught me about 'How Meat Fights for Freedom.'" Posters were judged on their theme, originality, slogan, effectiveness, artistic presentation and the accompanying statement.

In its literature explaining the rules of the competition, the National Live Stock and Meat Board pointed out that the posters should show one or more ways in which meat fights for freedom. The instructions also provided the entrants with helpful facts about meat's nutritional qualities and other information useful in preparing the posters.

The accompany photographs show the judges hard at work on the job of choosing the final winners, surrounded by some of the 60 top posters, and another glimpse of some of the posters which were selected for the final judging.

### SELECTING THE WINNERS

**Judges in Meat Board's ninth annual meat poster contest (left) shown examining an entry in selecting the final winners. They are (l. to r.) Thomas B. Cotton, advertising department, Wilson & Co.; William Smith, Cudahy Packing Co.; E. L. Goelz, art director, Armour and Company, and J. S. Zdenek, advertising department, Swift & Company. Typical top-ranking posters are shown in photo at right.**






## Meats Will Remain Off Ration List if Possible — O. P. A.

CONTINUANCE of the zero point status for the meats freed from rationing this week—pork, veal, lamb and mutton, beef flank steak, hamburger and beef stews, as well as all variety meats, sausage and canned meats—will depend largely on the livestock feed situation and the weather this summer, OPA Administrator Chester Bowles declared in announcing the change in rationing policy. While consumer values for beef items still under rationing were not changed, trade point values were revised and the new abbreviated table will be found on page 41.

Housewives will have fewer points to spend for the items still under rationing —beef steaks (except flank) and roasts, butter, margarine, cheese and cheese products and evaporated milk—for OPA will validate only 30 red points per person every four weeks beginning May 7 instead of the 30 red points per person validated every two weeks in the past.

"We are removing points on pork because pork is now plentiful," explained Administrator Bowles. "A record run of hogs has been coming to market, and the slaughter is near peak levels. The present heavy production justifies removal of points from all cuts of pork and pork products. We are removing points on lamb and mutton, and on veal because they are in good supply. Production is greater than at this time last year.

"In connection with lamb and mutton and veal, there was an additional compelling reason for our action. Drouth has dried up pasture lands in some producing areas, and supplies of dry feed are very tight. The feed situation is sufficiently acute to warrant giving growers complete freedom in marketing lambs, sheep and calves.

"The only meat items for which red ration points will be needed are beef steaks (except flank steaks) and roasts. The volume of beef steaks and roasts now coming to market is not large enough in relation to demand to warrant any point change at this time. Point values for beef steaks (except point-free flank) and roasts continue at from 7 to 13 points per pound.

"I cannot say now when or whether the meats we now are making point free will again have to be given point values," the Administrator added. "Much depends upon the feed situation, which, in turn, is dependent in large measure on the weather. The animal population now is of record proportions. Whether it can be maintained depends upon the amount of feed, and feed grains must be shared by meat animal herds with dairy cows and poultry. Part of our feed grains must be set aside for making industrial alcohol, an important ingredient in synthetic rubber for automobile tires. And, of course, grain goes into bread and other foods that round out our daily diet.

"The amount of feed produced, and the weather this coming summer will be important factors in the meat supply situation during the coming winter months. It has been, and will continue to be, the policy of OPA to ration only essential commodities in which demand exceeds supply, and point values will not be restored to these meats unless absolutely necessary."


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## TEST DRIED SOUP PRODUCT

"Swiftee," a new dehydrated powdered soup and meat stock developed in the laboratories of Swift & Company, Chicago, which can be used as stock for any type of soup, gravies or as a hot or cold consomme or bouillon as well as added to meat as an extender, is being consumer tested in Indianapolis, Ind., Omaha, Neb., and Providence, R. I.

Dr. H. W. Schultz, head of the company's nutrition research division, explained that one serving of "Swiftee" will contribute about 10 per cent of the day's requirements for niacin, phosphorus and smaller amounts of riboflavin, other water-soluble vitamins and iron and calcium. The food experts who tried out the new product forecast postwar popularity for it.

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## New Mack Trucks for Civilian Pool:

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**Military production continues, of course, in all Mack plants.**

**We will gladly give you detailed information. Just drop us a line, or phone.**



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# Buffalo Beef Killers Get 25c More by Re-Zoning, May Get Rail Subsidy

MAXIMUM wholesale prices for beef in Niagara, Erie and Cattarangus counties of New York state will be increased ¼c per lb. by shifting these counties from Zone 7 to Zone 8 under RMPR 169, James F. Brownlee, OPA deputy administrator for price, stated recently in a letter to Raymond Klinek, chairman of a committee representing 28 Buffalo beef slaughterers.

Deputy Administrator Brownlee said that there are a number of circumstances justifying the shift. Buffalo and the immediate vicinity are so located that they cannot reach immediately to the West for livestock and must, therefore, rely either on New York State, nearby Ohio and Pennsylvania, or western areas. In competing for livestock in New York State the Buffalo area is at a slight disadvantage because the New York counties to the east of Buffalo are in a price zone giving them ¼c higher price.

OPA is also recommending to the Office of Economic Stabilization that a transportation subsidy be paid to slaughterers in a limited area in the Northeast. This transportation subsidy would cover 80 per cent of the railroad freight incurred on shipped-in cattle, with the maximum of 45c per live cwt. on any individual rail shipment. The subsidy would not be paid on any shipment where 80 per cent of the freight rate would be less than 25c. The subsidy would be paid, of course, only on cattle shipped in for slaughter. OPA said that it was convinced after investigation that slaughterers in the Northeast, including those in Buffalo, who ship in livestock considerable distances by rail have yields 1 to 2 per cent lower because of tissue shrink.

OPA failed to recognize the Buffalo slaughterers claim to a premium on locally-slaughtered beef over shipped-in product, pointing out that the premium had been variable and that its lack was offset by the special 80c subsidy to which non-processing killers are eligible. OPA said this subsidy, plus the change in zoning and transportation subsidy, would place the Buffalo slaughterers in a situation at least as favorable as they enjoyed historically. In closing, the deputy administrator said:

"We realize that at this particular time with cattle prices near maximum stabilization levels, margins for slaughtering operations are lower than the industry would like. However, it is of course a fact that under normal circumstances there is considerable variation throughout the year in margins, and according to all information at our command most companies operating under conditions similar to yours lawfully within the stabilization program and receiving the special subsidy inaugurated last November, have averaged out to quite satisfactory returns."

## Coal Silo Boosts Efficiency of Ohio Plant

(Continued from page 14.)

loading each car of coal has been eliminated, and company officials further estimate that approximately $5 per day is being saved through better operation and control of other plant equipment by the plant engineer.



FURTHER DETAILS OF COAL SILO INSTALLATION

(Left): Lower end of chute from live storage bin in silo terminates above stoker hopper in front of boilers. Chute can be used to fill either stoker by opening proper slide and closing when stoker hopper is full. (Right): Bottom of coal silo (from within boiler room), showing access door which can be opened for inspection. At right is section of vertical conveyor which carries coal to top of silo.

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## Book Reviews

ACTIVE CARBON IN THE DECOLORIZING, DEODORIZING AND PURIFYING OF OILS, FATS AND RELATED PRODUCTS. Published by Industrial Chemical Sales Division, West Virginia Pulp & Paper Co., 230 Park ave., New York 17, N. Y., and available on request from the company. Edited by John P. Harris.—This 44-page booklet, illustrated with photographs and diagrams, is addressed primarily to technicians interested in the treatment of fats and oils. Beginning with an introduction covering the technology of application of adsorptive carbon to fats, oils and related products, the booklet explains the treatment of oils and fats containing color bodies and of oils and fats of a semi-drying character, as well as the mechanics of application of active carbon to fatty oils. Succeeding chapters deal with the effect of adsorbents of all kinds upon the stability of fatty oils, a practical discussion of active carbon as applied to pure lard and rendered pork fat, and the use of carbon in deodorizing, decolorizing and purifying special fatty oils, glycerin, waxes, fatty acids, etc. The final chapter describes the Nuchar technical service and presents a classification of grades of this product for the treatment of oils, fats and related products. As pointed out in detail in Chapter VI, with proper equipment active carbon can be applied advantageously to lard rendered in open kettles, internal pressure cookers, steam rendering or drip rendering.

• • •

THE MEAT PACKING INDUSTRY.—Published by Bellman Publishing Co., Inc., Boston, Mass. 26 pages. Price, 50 cents. Written by Edwin L. Heckler, general sales division, Armour and Company, Chicago, Ill. The numerous opportunities for advancement afforded packinghouse employes are expertly detailed in this concise booklet which traces the evolution of meat packing in this country from a crude seventeenth century beginning to its present status as the third largest American industry in point of product value. Delineated are the types of jobs available and their range of income, together with a summary of the capabilities and backgrounds required for each. Both skilled and unskilled workers can find permanent and profitable employment in the packing industry, the brochure states, pointing out that although the number of workers accredited to the packing industry was ninth according to the latest census, the total of salaries and wages paid was fifth in the national ranking of industries. The booklet presents no Poliyanna concept of packinghouse work, citing such factors as the necessity of working in extremely hot or cold rooms and the inconvenient location of many packing plants. Among chief advantages offsetting such factors is the industry's relatively steady level of employment.


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So, we at Diamond Crystal have equipped our representatives with up-to-the-minute scientific and technical facts about salt, clearly set forth in periodic bulletins. Today we're proud to present our modern, well-informed sales organization to the salt buyers of America. Our men are salt consultants armed with facts plus experience—as well as salesmen. Their knowledge and skill are at your disposal.




**NEED HELP? HERE IT IS!**

Why not invite a Diamond Crystal representative to talk to your Chemist, Food Technologist, or Processing Superintendent? He can probably be of immediate help; or, if you should have a salt problem he cannot solve, he will promptly enlist the help of our Technical Service Department. They will see that your question is answered simply and completely, or even send a technical expert to your plant without the slightest obligation to you.

If you'd like our representative to call, just write to Diamond Crystal Salt, Dept. I-9, St. Clair, Michigan.

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# Meat Rates to Pacific Coast from Corn Belt

MIDWESTERN packers are entitled to an outlet for their surplus hog products in the Pacific Coast deficit area, just as Pacific Coast producers are given an opportunity to sell their surplus fruits and vegetables in the Midwest and East, according to the briefs filed with the Interstate Commerce Commission by 17 complainant packers, midwestern state commerce commissions, producers' associations and others in No. 28978, Geo. A. Hormel & Co. et al. vs. the Atchison, Topeka & Santa Fe Ry. Co. et al., and ten subnumbered complaints filed with that case.

The midwestern packers contend that the westbound transcontinental rail rates on meats and packinghouse products from designated points in Iowa, Minnesota, South Dakota, Kansas and Wisconsin to destinations in the Pacific Coast states and Idaho, Montana, Nevada, Utah, New Mexico and Arizona should be reduced because the rates handicap them in marketing their products in the West. Pacific Coast packers, some midwestern livestock associations and various other interests as interveners on behalf of the railroads argue that reduction of the rates would injure them.

### Cite "Changed Conditions"

The complainants say that the ICC should reach a different conclusion on westbound meat charges than in 210 ICC 13, because of changed conditions, and offer a proposed rate basis which would call for rates of $1.67 and $1.40 on fresh meats and packinghouse products from Madison, Wis., to Los Angeles or San Francisco.

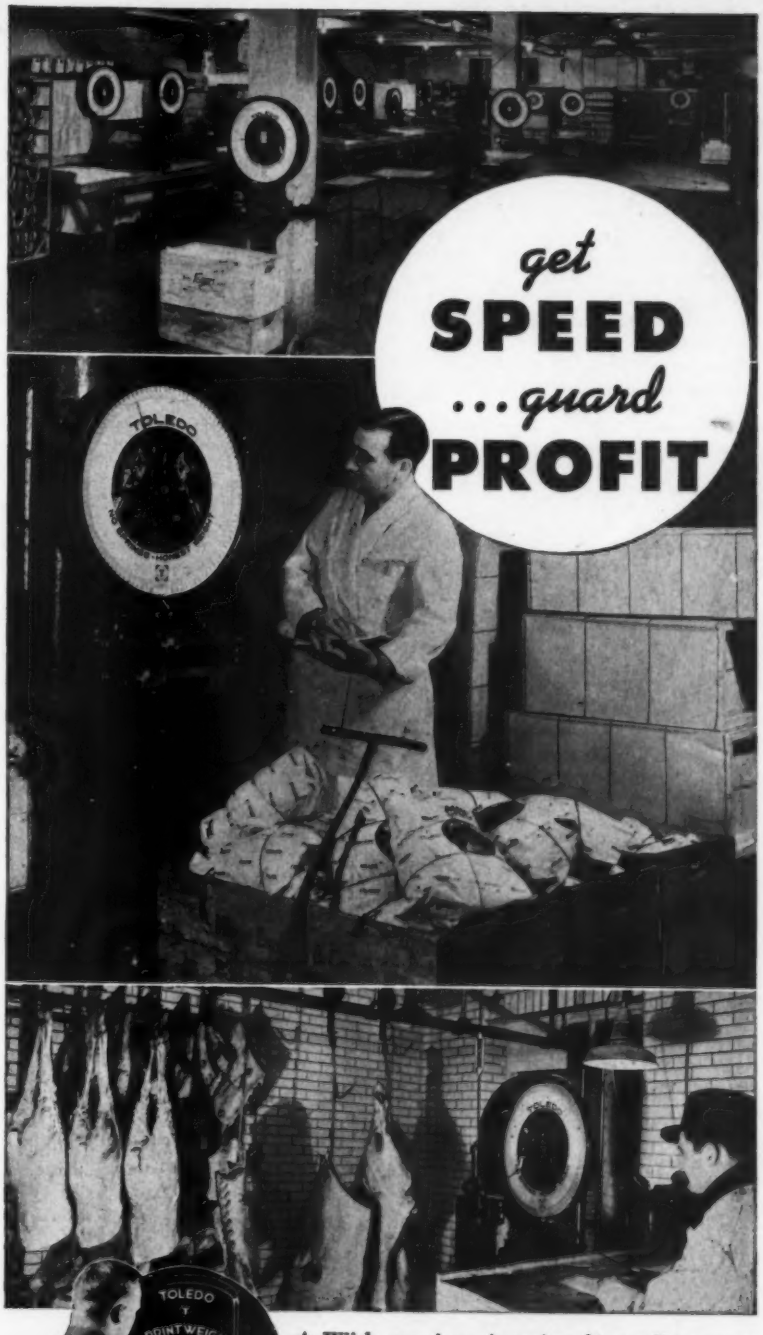
Kansas livestock and packing interests declare that a rate barrier exists against westbound movement of meats which may lead to the disintegration of the midwestern meat packing industry.

A number of independent Los Angeles packers and others contend in supporting the present rate structure that the complainants' request is equivalent to asking the commission to prescribe a fixed relationship between livestock and meat rates. The Cudahy Packing Co., an intervener in behalf of the carriers, contends that the complaining packers have not been injured and that no principle of rate making requires an adjustment designed to force the processing of raw materials in the area of production.

Other Pacific Coast interveners declare that the rates do not bar free movement of fresh or cured meats, that the movement of fresh pork is restricted by factors other than rates and that the rates sought would injure California packers and livestock producers on the coast, in the mountain states and in the western part of the Corn Belt.

---

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**TOLEDO SCALES**

## FOOD FORUM ISSUES REPORT

Illustrating the ravages of hunger in Europe and reviewing preparations by government, business and science for post-war relief feeding, a 32-page "First Report," issued by Food Forum, summarizes speeches delivered at the Forum's recent dinner in Washington, D. C., and gives a description of the food situation in Europe, an analysis of the relationship between malnutrition and disease, data on new foods developed for relief use, and preliminary reports of laboratory tests of various relief rations. The report is illustrated with photographs and charts.

The report states that milk and meat proteins, the most desirable, will not be available in sufficient quantities for relief feeding requirements, but that they can be effectively supplemented by high-quality vegetable proteins, such as those in soybeans and peanuts. Food Forum, of which Bob White is chairman, is sponsored by a group of smaller food companies and is a meeting place for all individuals interested in the problem of better feeding.

---

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## New Trade Literature

**Plastic Coatings** (NL 1,104).—Illustrated 16-page brochure shows numerous food industry and other applications of Amercoat plastic coatings. These corrosion-proof, non-contaminating coatings are combinations of the most inert thermoplastic resins. The product, it is stated, is easily applied and makes available the properties of molded plastic products in a cold-applied coating, applicable by either brush or spray. Odorless, tasteless and chemically inert, Amercoat is unaffected by acids or alkalies, impervious to oils, fats and acids and insoluble in alcohol. The finish also has high adhesion and resistance to abrasion.—American Pipe & Construction Co.

**Stainless Steel** (NL 1,097).—This new booklet, "Stainless Steel in the Food Handling and Processing Industries," graphically illustrates the desirable properties of stainless steel equipment in food processing. The chapter on meat packing applications includes photographs of stainless steel tables, conveyors and meat hooks. Laboratory corrosion data and a section on cleaning, sterilizing and maintaining stainless steel equipment are included.—United States Steel Corp.

**Combustion Control** (NL 1,107).—To describe its new system of combustion control, this company has issued a new catalog showing how the system regulates fuel-feed and draft by a simple electrical balance, varying the settings of valves, dampers or vanes in definite proportion to steam demand. The application of this system to different types of boilers—stoker fired, pulverized coal fired, gas fired, and oil fired—is shown by schematic illustrations.—Leeds & Northrup Co.

**Water Softeners** (NL 1,088).—This new 16-page bulletin describes water softeners and other water conditioning equipment, covering all types and sizes for various applications. A detailed description of the company's newest type softener, and information on other subjects covering iron removal, filtration, aeration and boiler water conditioning, is included.—Elgin Softener Corp.

**Office Efficiency** (NL 1,109).—How to obtain a maximum of output with a minimum of office personnel is the subject covered in this new 20-page pamphlet entitled "101 Office Short Cuts" which contains tips for the production department on how to obtain increased plant efficiency through the proper use of rubber stamps.—Louis Melind Co.

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**Any firm or individual, who has an order for unit heaters carrying a priority rating of AA-5 or better, with a specified delivery date is eligible to buy American Blower Unit Heaters.**

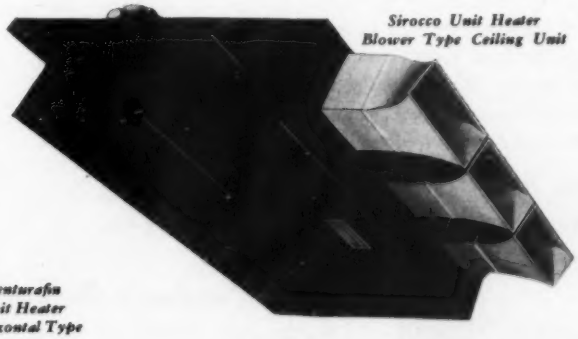
If you require new heating equipment for enlargement of your plant, or modernization, or to replace obsolete equipment, we advise you to get orders in early.

Remember, American Blower Horizontal Type Unit Heaters are built in sizes of 24,000 B.T.U. and larger — Vertical Unit Heaters in 144,000 B.T.U. and larger—and Blower Type Units in 216,000 B.T.U. or larger. All are equipped with constant speed motors.

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*Venturaflo Unit Heater Horizontal Type*



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ARMY E NAVY

*For Excellence in Production*

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AMERICAN BLOWER CORPORATION, DETROIT, MICHIGAN
CANADIAN SIROCCO COMPANY, LTD., WINDSOR, ONTARIO

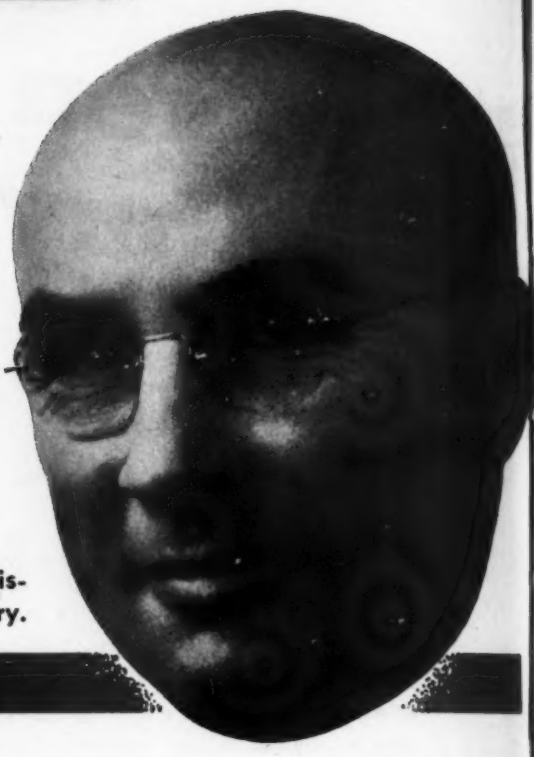
Division of AMERICAN RADIATOR & Standard Sanitary CORPORATION

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# *Seb. Davin*



**Your Stange representative in Indiana, Wisconsin, Kentucky and adjacent territory.**

*Stange specializes in two types of raw materials for the food processing industry.*

**SEASONINGS**—Total extractions from natural spices converted into dry, soluble seasonings and sold under the trademark C. O. S. or Cream of Spice Seasonings.

**COLORS**—Certified Food Colors sold under the trademark Peacock Brand.

All Stange products are of the highest quality. Being used in large volume in many of America's most famous prepared foods and beverages, Stange seasonings and colors deserve part of the credit for the flavor and appearance which resulted in wide consumer acceptance of these famous foods. Stange products will help you, too! Ask your Stange representative in your location.

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**BOSTON**
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**BALTIMORE**
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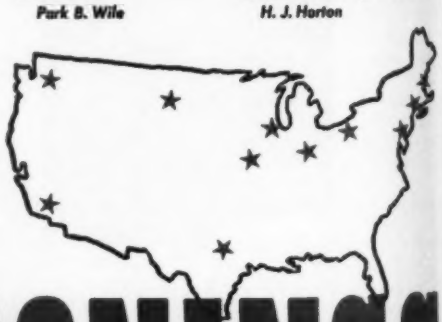
**DALLAS**
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*Stange's*

CREAM OF SPICE

# C. O. S. SEASONINGS

# *Up and down the* MEAT TRAIL

## *Personalities and Events of the Week*

**James P. Coleman, sr.,** 55, for 27 years a salesman for Wilson & Co. at Memphis, Tenn., died a short time ago after an illness of two weeks. He is survived by his wife, Margaret, and four sons, three of whom are in the armed forces.

**Alexander F. Theurich,** 63, operator of a retail meat and sausage market in Milwaukee, Wis., died recently after an illness of several months. Theurich, who started his career as a butcher with the Gross Brothers Packing Co. and was an employe of the Layton Packing Co., Milwaukee, for 36 years, is survived by his wife, a daughter and a son.

**Major H. L. Chaffee,** former general manager of the Sterling Meat Corp., Los Angeles, has been honorably discharged from the Army with the rank of major and has resumed his former position with the company.

**Adolph Miller,** president of the Union Packing Co., Los Angeles, went to the Mayo Brothers clinic in Rochester, Minn., for a physical checkup recently. He is expected to return to Los Angeles early this month.

**Thomas Gibbons,** head of the hide department of The Cudahy Packing Co., Chicago, was a recent visitor in Los Angeles for conferences with Cudahy West Coast executives.

**Louis C. Raschke,** 55, at one time manager of Pfaelzer Bros., Chicago, died recently. He is survived by his wife, Martha, and one son.

About 150 members of the Morrell club attended the May meeting of the organization at the Ottumwa, Ia., Country club. Speaker of the evening was **Prof. William J. Dennis** of Parsons College, Fairfield, Ia., who was introduced by **F. C. Raney,** Morrell purchasing agent. The meeting was in charge of **Jack Burke,** president, and seven new members were introduced, including **Earl F. Paxson, H. R. Critchley, Kenneth Johnson, Harry Kirby, Harry Christy, Willard Gay** and **Harold Hayes.**

**SWIFT OFFICIAL "PIN UP BOY"**

**Swift & Company's "Jane Hathaway" girls, Lucille Werner and Mary Louise Phelps, are shown choosing a photograph of Jim Masker (right), employment manager of the company's general office in Chicago, for the company's former women employes in the services who are requesting "pin-up boy" pictures. Masker, who retired last season as a Big Ten athletic official, looks on with interest.** ***(Wide World Photo.)***



## Kingan to Open Addition to Richmond, Va., Plant

**W. R. Sinclair,** president of Kingan & Co., Indianapolis, and other company officers will be on hand May 15 when the new $400,000 addition to the company's Richmond, Va., unit is formally placed in operation, it is reported. The enlarged plant will be capable of handling 2,000 hogs daily in addition to other livestock. At present the Richmond unit operates with about 900 employes, according to **H. H. McVey, jr.,** manager.

The Richmond plant was started in the '80s by the late H. H. McVey, father of the present manager, and John H. Munce, later becoming a part of the Kingan interests. McVey was manager of the unit, known as the Hermitage plant, until his death in April, 1941.

**Henry B. Arthur,** economist of Swift & Company, is one of more than 30 economists of American business concerns working with the government through the Advisory Committee on Government Questionnaires to advise on the scope and content of statistical information which the government might make available for the use of business.

Alexander Gruff Sales Co., food brokers and manufacturers' agents for foreign and domestic food products, 99 Hudson st., New York, is now representing the R. Gerber Co., packers of virgin pure olive oil, Chicago, in the New York area.

**H. E. Wilson,** assistant to **George E. Mitchell,** district manager, Swift & Company, central office, New York, will spend the next few months at the company's headquarters in Chicago.

**C. A. Payne,** soap department, Swift & Company, Chicago, was a visitor in New York during the past week.

Members of the John Morrell & Co. planning board met recently at the company's general offices in Ottumwa, Ia. Attending from the Sioux Falls plant were **H. F. Veenker,** general plant superintendent; **B. J. Libert,** sales manager, and **Henry Hahn,** personnel manager. From the Topeka, Kans., plant were **R. M. Owthwaite,** general manager, and **H. C. Quinn,** sales manager. Ottumwa members of the board include **George A. Morrell,** chairman; **A. B. Collier,** assistant sales manager; **Dr. C. E. Gross,** chief of the Morrell research laboratories; **H. W. Davis,** traffic manager; **P. J. Larrabee,** personnel manager; **F. C. Raney,** purchasing agent; **R. W. Ransom,** assistant to vice president **G. M. Foster;** and **Earl F. Paxson,** savory foods manager, who

### ★ Industry Honor Roll ★

**LEIDBERG, CHARLES.** — **Lieut. Charles Leidberg,** former clerk in the hotel contract and institution department of Swift & Company, Chicago, a Marine Air Corps navigator, has been killed in action in the South Pacific. He started to work for the company in 1939 as a messenger, later entering the branch house sales department as a clerk.

**ROETHEL, KARL.**—**Sgt. Karl Roethel,** former employe in the curing department of the Brooklyn plant of Stahl-Meyer, Inc., from 1936 to 1942, reported missing in January, was killed in action in the European war theater, the War Department has notified his wife, Pauline Roethel.

**MURPHY, DENNIS J.**—**Lieut. Dennis J. Murphy,** former employe of the Tobin Packing Co., Inc., Fort Dodge, Ia., a bombardier on a Flying Fortress, was reported killed in action on December 20, 1943. Of the crew of ten men, five have been accounted for; two were taken prisoner and three were killed.

recently succeeded the late T. W. Bailey.

**Hans Adelmann**, president, Ham Boiler Corp., Port Chester, N. Y., died recently. Adelmann, born in Wertheim, Germany, came to this country in 1907, and in 1918 founded the Ham Boiler Corp. Through the development and manufacturing of equipment for the meat industry, he enjoyed a wide acquaintance among meat packers and sausage manufacturers. He was also president of an affiliate company, Port Chester Aluminum Foundry Co., Inc. Surviving are his wife, two daughters and two sons, **Corp. John Adelmann** and **Corp. Walter Adelmann**, both overseas. Management of the business will continue under the supervision of **Fred J. Flynn**, who has been associated with the Ham Boiler Corp. since soon after its founding.

**Harold E. Williams**, local office manager for The Cudahy Packing Co., Atlantic City, N. J., was given an office surprise party on his birthday recently. The event was arranged by **Ruth Dowdell** and **Catherine Formica**, his assistants.

Presentation of the Achievement "A" award to the men and women of Roberts and Oake, Inc., by the War Food Administration will be made Tuesday evening, May 9, at 8 p. m., at the Tilden High School auditorium, Chicago.

**T/Sgt. Donald Anderson**, 20, former employe in the traffic department of John Morrell & Co., Ottumwa, Ia., has been reported missing in action over Europe. Anderson, who has two brothers in the service, was a radio gunner on a Liberator bomber and was a veteran of many raids over Berlin.

**L. I. Sloan** has succeeded **E. T. Jones** as local sales manager of Armour and Company at Wilmington, N. C., it is reported. Sloan has been employed by the company for the past 16 years, 12 of which have been spent in North Carolina at Charlotte, Rocky Mount and Wilson.

Friends of **Wm. H. Bach**, of The Cudahy Packing Co., Chicago, provision department, were grieved to learn of the death of his wife, who passed away the morning of May 4 at home, 3030 N. Kenneth ave., after a long illness. Funeral services are being held at 2 p.m. on May 8 from the chapel at 3301 Fullerton ave., with interment in Acacia Park cemetery.



TOP BOWLING TEAMS IN CHICAGO LEAGUE

**Max Rothschild (top photo, third from left), president of M. Rothschild & Sons, and president of the Chicago Meat Packers and Wholesalers Association bowling league, is shown with members of this season's championship team. The group includes (l. to r.) A. Diamond, manager, F. Oppenheimer Commission Co.; C. Rothschild, partner, M. Rothschild & Sons; A. Kleinhans, manager, M. Rothschild & Sons; W. Brucks, route manager, General Rendering Co., and B. Rothschild, partner, M. Rothschild & Sons. In lower photo are members of the Bert Packing Co. team, including (l. to r.) S. Vicik, J. Holan, L. Fortini, B. Blackstone and F. Healy, which finished in second place. The winning bowlers were honored at the annual bowling league banquet held at the Medinah club, Chicago, on Saturday, May 6.**

**Lieut. E. W. Engelhardt**, 27, a bomber navigator, son of **Lambert Engelhardt**, general superintendent of the Chicago plant of Armour and Company, has been reported missing in action, following a raid on Politz, Germany.

During March, Seattle salvaged 20,000 lbs. more waste fats than did the entire state of Washington throughout 1943, it is reported by O. B. Joseph, head of the James Henry Packing Co. of Seattle and chairman of the fat salvage campaign of the Civilian War Commission in that city. Joseph attributes the increase in fats collected to the new system of offering meat points for waste fats.

A plan for a municipally owned and operated abattoir was presented to the city council of Wilmington, N. C., recently, but action on the project was shelved pending further study. Among the questions to be ironed out is whether

(Continued on page 38.)

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DRESSED HOG BROKERS EXCLUSIVELY
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May we suggest that you use our Lard Department



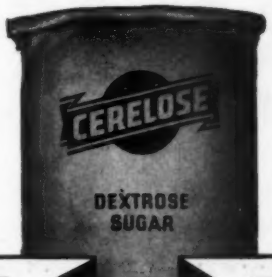
# BREAKING THE RECORD!

ONE man does the running—but back of him are the coach, the trainer and the rest of the team.

Producer, processor and distributor are all working together to make millions of consumers appreciate the value of dextrose, food-energy sugar, as the chief source of human energy.

Today, many fine processed foods are *rich in dextrose*, and more and more people are realizing that *dextrose on the label means genuine food energy in the product.*

Dextrose advertising appears regularly in leading national magazines; millions listen to dextrose radio advertising. That's why intelligent, nutrition-minded Americans are demanding foods rich in dextrose.




**Tune in**
**STAGE DOOR CANTEEN**
Every Friday 10:30 to 11:00 P.M., E.W.T.
Columbia Network, Coast-to-Coast

**CORN PRODUCTS SALES COMPANY**
**17 BATTERY PLACE NEW YORK 4, N. Y.**

**CERELOSE *is* DEXTROSE**

# BOARS HEAD




*Super Seasonings*

**MADE ONLY BY**

**THE PRESERVALINE MANUFACTURING CO., BROOKLYN, N. Y.**

**ESTABLISHED 1877**

# PROCESSING *Methods*

## Polish Sausage

Many sausage processors have found that Polish sausage sells well in native American neighborhoods as well as in sections where there are consumers of Polish descent. A western sausage manufacturer would like to make some of this product and asks for a formula. He writes:

EDITOR THE NATIONAL PROVISIONER:

We would like to have you furnish a formula and processing directions for making Polish sausage. We believe we could sell a spicy product of this kind in our locality.

The name Polish sausage is now applied to several products, all of which contain garlic. In one form—Polish bologna—the meat is coarsely-ground and product processed like long bologna; another is a frankfurt type containing finely-chopped meat. However, the inquirer probably refers to the product containing a high percentage of coarsely-ground pork which is partially cooked in the smokehouse. Although sometimes made from all pork, the following mixed formula has been used extensively in this country with good sales results:

30 lbs. fresh boneless chucks
40 lbs. fresh extra lean pork trimmings
10 lbs. fresh pork cheek meat
20 lbs. medium lean pork trimmings

GRINDING.—Grind boneless chucks and pork cheeks through ⅛-in. plate. Grind lean and regular pork trimmings through ½-in. plate. Put all meats together in mixer with 20 lbs. of ice and mix for about 3 minutes with following seasoning and curing ingredients:

2 lbs. 12 oz. salt
8 oz. refined corn sugar
2 oz. sodium nitrate
6 oz. ground white pepper
2 oz. ground coriander
2 oz. peeled garlic or 1 oz. juice or ½ oz. powder

Many packers and sausage manufacturers have found it convenient to use ready-prepared seasonings or specially-prepared seasonings, as manufactured by reputable firms, in making their sausage and loaf products. Such seasonings insure uniformity in flavoring from batch to batch and allow operators to concentrate on their real job—turning out sausage.

STUFFING AND SMOKING. — After mixing, take meat mixture to stuffer and stuff in medium or wide hog casings or in 2¼x20-in. artificial casings. Puncture hog casings thoroughly when stuffing and link off about 6 in. long. Casings must be stuffed to full capacity.

Hang product immediately on truck or cage and when filled transfer to a cooler held at 36 to 40 degs. F. Spread product out carefully and hold in cooler for at least 12 hours so the meat will cure thoroughly in casings.

Remove from cooler next day and hang in natural temperatures for 2 or 3 hours. Then place in smokehouse at a starting temperature of 130 degs. F.; hold at this temperature for the first hour. Gradually increase heat to 150 degs. for second hour and to 160 to 170 degs. for third hour. This product must be given much heat in smoking.

COOKING.—When sausage is thoroughly smoked, place in cook tank and cook for 5 to 10 minutes at 160 degs. Cooking time depends on size of casing. Remove sausage from cooker, shower with cold water and hang at room temperature to cool before transferring to storage cooler.

Finished product should always be carried at 45 to 50 degs. It is very important that output be regulated according to sales volume, as the trade purchasing this sausage likes a strictly fresh-made product.

Polish sausage in artificial casings is handled in a similar manner, except that it is smoked 30 minutes at 130 degs. F.; gradually raised to 140 degs. and smoked for one hour or more thereafter. Cook in water for 40 minutes at 160 degs., shower and hang at room temperature before placing product in cooler.

ANOTHER FORMULA. — Another formula in which all cured meats are used, is as follows:

50 lbs. cured beef trimmings
50 lbs. cured pork cheeks
50 lbs. cured pork trimmings

Grind beef through ⅛-in. plate; pork cheeks through ⅜-in. plate; pork trimmings through ⅜-in. plate. Chop beef trimmings in the silent cutter, adding 20 lbs. of chopped ice and following seasoning materials:

9 oz. ground white pepper
3 oz. ground nutmeg
3 oz. ground garlic or ¾ oz. powder or 1½ oz. juice
3 oz. rubbed marjoram

Mix all meats together for three minutes. Five per cent of cereal may be added if desired. Stuff in hog casings in links 8 to 10 in. long. Smoke at 130 to 140 degs. for two hours, until a nice brown color is obtained. Then cook for 30 minutes at 160 degs. F.

Shower sausage with cold water and hang in natural temperature for one hour. Remove to sausage cooler and hold at 45 to 50 degs.

---

## AMOUNT OF PAUNCH MANURE?

Does any packer have any figures on the average amount of paunch manure which must be handled per head of cattle slaughtered? The amount would vary from animal to animal, depending on the size and the length of time off feed before slaughter. THE NATIONAL PROVISIONER was recently asked to furnish such data but could not do so.



## Super. Sam SAYS—

WE SURE have been rushed to death on the hog killing floor during the last few months. I never saw so many hogs and so little real experienced help to handle 'em.

"A lot of these fellows we had to work with were farmers who'd never been in a meat plant before, except maybe to sell us hogs and cattle. They were willing but they sure didn't know how to do things packinghouse fashion. Then, too, we had to throw a lot of our regular help into jobs for which they'd had no training. There wasn't time to do much teaching; one peek at the yards each morning told us that.

"I like to turn out good product—killed right, chilled right, cut right and cured right—but I can't say as I was any too proud of some of our work this winter. Sure, it was good, wholesome pork, but it wasn't handled just the way I like to see the job done.

"Just as soon as a little pressure is off, I'm going to spend a lot of time on the hog killing and pork cutting floors and in the curing department. I think that the foremen and I can clear up a lot of kinks and get the force into shape to turn out high quality product.

"Take this matter of blood clots in the shoulders. They shouldn't be there if the sticker takes his time, does the job right and hits the jugular vein. If he doesn't—you've got a ragged, bloody pocket in the shoulder to trim out.

"I know why we've had some shoulder-stuck hogs and pricked loins. The workmen have been sticking them just as they come up on the rail, without adjusting their position or steadying the animal. None of this hasty, free-hand stuff goes from now on; the sticker's going to steady the hog with his left hand on the shoulder or side as it slides up to him.

"Hogs should be stuck in the center of the neck, just below the breast bone. The point of the knife should be held upwards at about a half right angle to cut the jugular vein and the artery located at this point. The sticking knife should be sharpened front and back and should make a clean cut about 1 in. long through which the blood can flow freely from the body and the heart.

"We know that properly stuck hogs are easier to wash, require less trimming. Moreover, if stuck and bled properly, the meat keeps better."

## Sales Area Analysis

(Continued from page 13.)

sales routes, to be divided as follows:

1) *Market Routes:* The type of route where the salesman takes the orders (with a minimum weight per order stipulation), and the orders are delivered by the packer's own delivery truck within a certain radius of his plant. This included salesmen calling on meat markets, large restaurants, chain store buyers and other customers who placed above "minimum weight" orders.

2) *Country Routes:* The same type of salesman and minimum order arrangement (with higher minimum sales) and the orders delivered by outside truck or freight services.

3) *Peddler Truck Salesman:* In the packer's employ and handling his products only. Combination selling and delivery, calling on small buyers whose orders usually are too small to make separate sales and delivery efforts. This type of salesman called on grocery and delicatessen stores, small restaurants and small meat dealers.

The factors to be considered when determining the size and scope of a territory are, in the order of their importance, active customers, potential customers, size and scope of each sales territory, and such considerations as number of families, economic status, etc., of each territory.

Analysis of the location and the number of existing active customers will help to demonstrate the advisability of contracting or expanding existing sales territories. If such revisions appear desirable from a potential market standpoint it is best to build the revised route around the locality where most of the active accounts are located.

A salesman should be allowed to retain those of his old customers located outside of his revised territory, because any changes would be resented by either the salesman or the customer. However, when a salesman leaves the company or is transferred to other work, such customers should be turned over to the salesman covering that territory.

### Potential Customer Map

A glance at a "potential customers map" (Map 2) reveals the location and number of potential customers in the vicinity of existing active customers, and indicates the direction in which to revise existing sales territories or establish new ones.

The size of each sales territory in miles or city blocks and its scope with regard to the number of potential customers should next be determined. The number of potential customers a territory should contain in order for the salesman to work up a fair sales volume depends upon many variable factors.

One meat packer figured, on the basis of past experience, that each market salesman in a city territory could service satisfactorily 50 active accounts. This produced a satisfactory sales volume of between 5,000 and 10,000 lbs. of meat products per week. This packer also reasoned that, inasmuch as ten different meat packers were competing for business in that city, he should sell at least one out of every five potential customers some of his meat products.

Therefore he set up his old revised routes, which already had some 20 to 30 active accounts, on the basis of five potential customers to each customer desired. Inasmuch as an average of 50 active accounts was his goal on each route, he set up his territorial boundaries to include 50 times 5, or 250 potential customers. He then gave the salesman the potential customer cards previously mentioned.

This worked out very well on some routes and not so well on others because of numerous variable factors. However, every route increased its number of customers and sales volume to some extent as a result of this complete canvass of the territory. Some of the salesmen reported finding some good prospects and customers on the "back streets."

On some routes, the salesman worked up to 50 or more active accounts and satisfactory sales volume, a full week's work. In such cases the market-salesman kept the other potential customers as a "cushion." The small dealers (having a low potential and placing below-


# They go together like A, B and C!



Type N—Continental squirrel-cage drip-proof motor with cartridge-enclosed ball bearings

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*A fine combination* . . . The Continental Motor sells at the price of an ordinary open motor but offers many extra features! It is 95% enclosed; a 40°C. continuous-duty motor that is protected against corrosion, dripping fluids and falling objects! Ball bearings are furnished as standard in all sizes for long life with minimum maintenance and uniform air gap. The motor is sturdily constructed throughout and designed to give you efficient, dependable performance over a period of many years. . . . An Allen-Bradley Starter assures maximum service and an even longer life for your Continental motor. Yes, a real value . . . *a fine combination!* Write at once for full details.

**Write E. G. JAMES COMPANY For Motor Price Sheet (most sizes available for quick shipment) and for information on the complete line of Allen-Bradley Motor Controls**

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If you need service NOW consult nearest branch, or address

**JAMISON COLD STORAGE DOOR CO.**

*Jamison, Stevenson and Victor Doors*

HAGERSTOWN MARYLAND

FOOD FIGHTS for freedom

**JAMISON-BUILT COLD STORAGE DOORS**

# NEVERFAIL

*Pre-Seasoning*

3-DAY HAM CURE

ADDS A *Double Profit* TO YOUR HAMS

With the NEVERFAIL 3-Day Ham Cure you can *produce at lower cost* and *sell at a higher price.* You earn one extra profit on production, and another extra profit on sales. Here's why:

By shortening the time required for a perfect cure, the NEVERFAIL 3-Day Ham Cure enables you to increase your output with your present equipment, space and labor. It even reduces the amount of capital soaked away in curing vats, and thereby enables you to operate more "flexibly" and profitably.

At the same time, the NEVERFAIL 3-Day Ham Cure gives you a product of such quality that it readily commands the highest price you are permitted to ask. The meat always has an even, taste-tempting pink color, and a firm yet juicy texture. The good, old-fashioned, full-bodied ham flavor is heightened by a special, aromatic fragrance that goes in with the cure . . . because the NEVERFAIL 3-Day Ham Cure "*Pre-Seasons*" the meat.

Find out for yourself! Write for complete information.

*"The Man You Know"*



*"The Man Who Knows"*

# H. J. MAYER & SONS COMPANY

minimum weight orders) were turned over to peddler truck sales routes, allowing the market-salesman more time to concentrate on the remaining large potential customers or good prospects.

On new sales territories, where the salesman had none or very few active accounts to start with, the territories were set up on the basis of approximately ten to one or 500 potential customers. Likewise, in some cases the new salesman worked up satisfactory routes, and his territory (number of potential customer cards) but not his active accounts were reduced, with some of the remaining potential customers combined with other nearby routes.

In some localities where the demand for this particular packer's product was rather small (the spareribs, neckbone and chitterling demand type of which this packer had only a limited supply), the proportion of potential customers was set considerably higher. In fact, in one such area containing approximately 800 meat markets and 700 grocery-delicatessen stores plus many large and small restaurants, this packer had only one market route plus some chain store accounts.

After the market survey he succeeded in building two more profitable sales routes in this area. One of them was a market route and the other a peddler truck route.

Every packer or packer sales manager who decides to use any part of this type of "complete canvass" method of covering sales territories will have to consider all the facts in the light of his experience with present sales coverage, plus some experimentation in order to arrive at workable figures. Some may decide not to make a detailed survey or to district territories, but merely to increase sales effort in areas having a good potential by giving the salesman "potential customer cards" located near customers.

The number of families, their predominant economic status, and their predominant nationality or race should be taken into consideration when setting up sales territories, from the standpoint of the consumer's product preference, and the type or nationality of the salesman assigned. For instance, in Chicago, most meat-outlet proprietors in the Negro belt are of the Jewish faith, and a packer salesman of similar faith might obtain better results in that locality than a Gentile.

The poorer colored sections are usually good outlets for chitterlings, spareribs, neckbones and the cheaper sausage items. The packer who has none of these items for sale, or a large volume of them, must carefully plan his sales territorial coverage accordingly.

As mentioned earlier, the setting up of sales territories should also take into consideration the nearest natural or easily recognized territorial boundaries, such as rivers, canals, railroad tracks, towns and the like.

## CANADA PACKERS STAGES SALES CONFERENCES

The voice of J. S. McLean, president of Canada Packers Limited, was relayed recently by special telephone hookup to simultaneous sales conferences held in Montreal, Ottawa, Winnipeg, Edmonton and Vancouver.

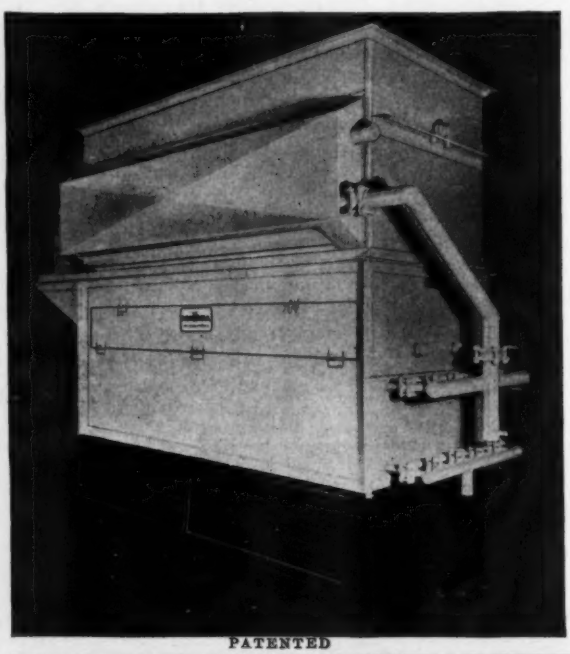
Speaking to a company group in Toronto, from which city his address was relayed to the other conferences, McLean forecast good prospects for the meat packing industry after the war, provided that g r e a t e r cooperation among nations is realized.

The company had planned to stage two large sales conferences this spring —one in eastern Canada and the other in the western part of the Dominion— but substituted the smaller regional meetings in response to appeals to reduce rail travel.

## WFA EASES REPORTING LOAD

The War Food Administration has ruled that beginning with reports covering slaughter for the month of May, the information called for on lines A, B, C, D and F on page 2 of Form FDO-75-1 no longer will be required. WFA will continue to require information requested on page 1 of the form, however, and may reinstate the suspended portion of the report should it be necessary to reestablish quotas.


# Extra Capacity and Improved Operation in REFRIGERATION



PATENTED

● In plants where refrigeration uses a large proportion of total power, net savings as high as 35% have been created by the use of NIAGARA Duo-Pass AERO CONDENSERS. At the same time, refrigeration capacity has been increased without additional compressors. These gains result because the use of atmospheric air instead of water as the cooling medium provides excess condensing capacity and reduces head pressure.

Power savings, extra capacity and improved operation are lasting benefits because the Niagara patented DUO-PASS prevents scaling of condenser coils. Write for descriptive bulletins and records of savings that users have enjoyed. Saving of condensing water alone quickly repays the cost of installation.

**NIAGARA BLOWER COMPANY**

*"25 Years of Service in Air Engineering"*

NEW YORK ADDRESS: Dept. NP-54
6 E. 45th Street, New York-17, N. Y.

*Field Engineering Offices in Principal Cities*

**NIAGARA** INDUSTRIAL COOLING • HEATING • DRYING HUMIDIFYING • AIR ENGINEERING EQUIPMENT




• Ever hear of the tin can that carries a bomb's "bite"? It protects a fuze that puts teeth in the bomb—makes it explode.

Speaking of bites, here's something that will please your dog! Someday tin cans will again protect his food and give him convenient, nutritious dishes. They'll be pretty "doggy" dishes, too! For example:

A special new dog food has been developed, rich in bone-building minerals plus cod liver oil and seasoning. This has already been packed in cans.

Many more nutritious new foods are being tested by the progressive animal food industry. And you can bet they'll come in cans. The tough testing ground of war is proving that cans *protect*. They're safe and convenient, easy to store, handle and use.

To do our war job we've developed new ideas and new skills, too. That's why as we look ahead we see *new and better things in Continental cans.*

**POST-WAR PLANNING HELP:** We will be glad to discuss future uses or improvements of your product or package, and help you in post-war planning. Write to our Post-War Planning Department, 100 E. 42nd Street, New York City 17, N.Y. Or Continental Can Company of Canada, Limited, Montreal.



**CONTINENTAL CAN COMPANY**

**NEW AND BETTER THINGS IN CONTINENTAL CANS**

*Awarded to Plant 78, Chicago • Illinois*

ARMY E NAVY

SAVE TIN CANS—HELP CAN THE AXIS

# RECENT PATENTS

The information below is furnished by patent law offices of

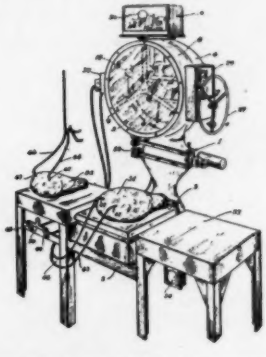
**LANCASTER, ALLWINE & ROMMEL**

468 Bowen Building
Washington 5, D. C.

The data listed below is only a brief review of recently issued pertinent patents obtained by various U. S. Patent Office registered attorneys for manufacturers and or inventors.

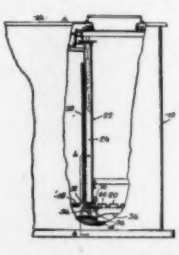
Complete copies may be obtained direct from Lancaster, Allwine & Rommel by sending 25c for each copy desired. They will be pleased to give you free preliminary patent advice.

**No. 2,346,953, HAM PUMPING,** patented April 18, 1944 by Charles T. Walter, Chicago, Ill., assignor to Industrial Patents Corporation, Chicago, Ill., a corporation of Delaware.



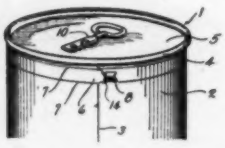
A scale is provided for controlling the amount of pickle to be pumped into the meat, including a photoelectric cell and a pointer which moves, as the pickle increases the weight of the meat, to actuate the cell and stop the flow of pickle.

**No. 2,346,853, CONVERTIBLE ICE BUNKER FOR REFRIGERATOR CARS,** patented April 18, 1944 by John S. Lundvall, Park Ridge, Ill., assignor to Union Asbestos & Rubber Co., Chicago, Ill., a corporation of Illinois.



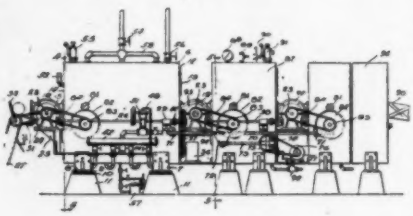
Adapted for longitudinal movement over the car floor to selected positions where it may be locked against shifting, the bunker and car are also provided with locking devices to prevent vertical movement of the bunker.

**No. 2,346,385, TEARING STRIP CAN,** patented April 11, 1944 by Eugene Albert Mignacco, San Francisco, Calif., assignor to M. J. B. Co., San Francisco, Calif., a corporation of Delaware.



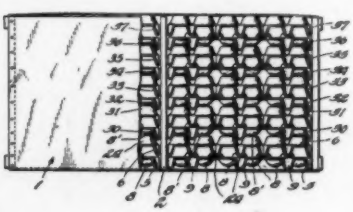
The free end of the tearing strip is provided with a longitudinally troughed portion terminating in a transverse kink at its base, for easy bending by the key.

**No. 2,347,495, PROCESSING MACHINE FOR CANNED GOODS,** patented April 25, 1944 by William E. Mitton, Shawano, Wis.



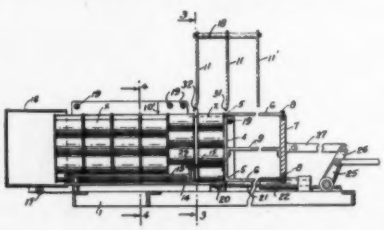
The cans are conveyed, step by step, thru a sterilizing chamber.

**No. 2,346,161, MEANS FOR ENCASING EGGS,** patented April 11, 1944 by Jesse R. Grant, Chicago, Ill.



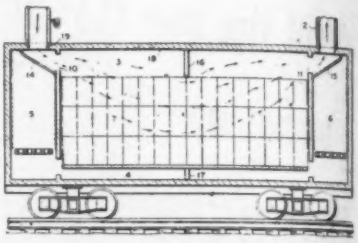
Adapted for use with standard egg crates, the cushioning and holding devices for the eggs are said to permit maximum ventilation and inspection.

**No. 2,345,560, BOX LOADER FOR CANS,** patented April 4, 1944 by John Albertoli, San Francisco, Calif.



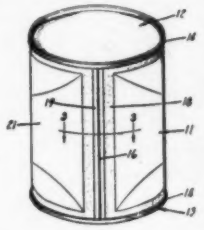
The cans are assembled in tight rows of alternately one less can and pushed into the box.

**No. 2,346,931, METHOD AND APPARATUS FOR CONTROLLING THE CIRCULATION OF AIR IN REFRIGERATOR CARS,** patented April 18, 1944 by Charles W. Mann, Pomona, Calif., assignor to Claude R. Wickard, as Secretary of Agriculture of the United States, and his successors in office.



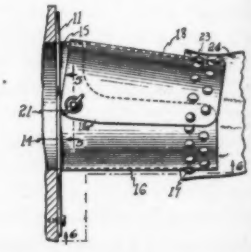
The method is applicable to cars of the type having ice bunkers at opposite ends, the outside air being taken in and precooled at one bunker, deflected across, downward, into and around the lading in the car, out of the top bulkhead opening of the other bunker and then out the outside opening of this bunker.

**No. 2,346,714, CONTAINER,** patented April 18, 1944 by Delbert E. Wobbe, River Forest, Ill., assignor to American Can Co., New York, N. Y., a corporation of New Jersey.



A can is provided with soldered side and end seams and a metallic painted exterior, the paint being heat resistant and solder repellent and spaced slightly from the seams, so that the solder when applied is confined to a narrow band, in order to save solder and provide a container of attractive appearance.

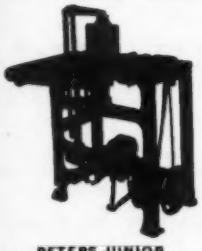
**No. 2,344,054, ATTACHMENT FOR HAM STUFFING PRESSES,** patented March 14, 1944 by John Opie, Chicago, Ill.



More specifically, this attachment is a device for facilitating the insertion of a ham or the like into a tube-like covering.

# When PEACE is restored!

Pre-war equipment made by Peters has served the Industry most efficiently during the present emergency. Peters has been building war equipment with the same precision and endurance. After the war, we will again serve the Packing Industry with our full energies. Plan now for the huge post-war production period. Peters will gladly help you work out your peace time requirements now. Send us a sample of each size carton you desire to handle to enable us to recommend machines to meet requirements.



PETERS JUNIOR CARTON FORMING AND LINING MACHINE
Sets up 30-40 cartons per minute.



PETERS JUNIOR CARTON FOLDING AND CLOSING MACHINE
Closes 30-40 cartons per minute.

*With high priorities we can furnish a few new machines. If repair parts are required, we will make shipment as soon as possible.*

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Afral

"HONEY SWEET"

SUGAR CURE

The AFRAL sugar cure is scientifically blended For that fine old flavor, a perfect color, juicy texture, and aromatic fragrance, use AFRAL'S HONEY SWEET SUGAR CURE.

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# FREE!

SEND COUPON— SEE HOW YOU CAN SAVE ON CARTON SEALING—




OPERATORS PREFER SILVERSTITCHER
● A Western Paper Manufacturer

INCREASE SHIPPING OUTPUT 50%
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RESULTS WERE ASTOUNDING!
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SEND COUPON— SEE WHY!

Here's a Free Folder —One you need in your business. . . . It covers quick, easy carton stitching . . . and at a saving in time and labor. It describes Acme Silverstitchers—made to meet particular stapling problems — in many standard models as well as special machines.

Silverstitchers are sturdily built—easily operated and present exclusive features that mean long life and easy operation—all are sold under guarantee. Send coupon and get these money-saving hints free.

ACME SilverStitcher

ACME STEEL COMPANY, 2809 Archer Ave., Chicago 8, Ill.
Please send free folder on How to Save on Carton Sealing.

*Name*_____

*Company*_____

*Address*_____

*City*_____ *Zone*_____ *State*_____

# OLD PLANTATION SEASONINGS

HAVE FAITHFULLY SERVED THE MEAT INDUSTRY FOR TWENTY YEARS BY BUILDING FLAVOR IN YOUR SAUSAGE PRODUCTS. WE WILL CONTINUE TO SERVE.

## A. C. LEGG PACKING COMPANY, INC.

BIRMINGHAM, ALABAMA


## Report on Retention of Vitamins in Canned Meat

Further details on the paper on "Retention of B Vitamins in Processed Pork Luncheon Meat," presented by D. A. Greenwood and H. R. Kraybill of the American Meat Institute and J. F. Feaster and J. M. Jackson of the American Can Co., before the meeting of the American Chemical Society in Cleveland on April 5, were made public by the Institute this week. The first report on this paper appeared in THE NATIONAL PROVISIONER of April 8.

The study dealt with the retention of thiamine, riboflavin, niacin and pantothenic acid during heating in thermal death time cans and in commercial processing in 12-oz., 2½-lb. and 6-lb. cans.

The retentions of thiamine, riboflavin, niacin, and pantothenic acid were greater in cured pork luncheon meat which was processed at a high retort temperature in thermal death time cans for a short time than in the same product which was processed to the same sterilizing value at lower retort temperatures for longer heating periods. At a constant temperature the degree of thiamine destruction in a lot of pork luncheon meat is a function of time. The rate of thiamine destruction is approximately doubled with an 18 degs. F. (10 degs. C) increase in temperature. Since the rate of destruction of heat resistant bacteria is increased approximately ten-fold with an 18 deg. F. increase in temperature, the use of higher temperatures is more favorable to thiamine retention under conditions in which uniform heating of the product is possible. The influence of heat treatments on pantothenic acid appears to be similar to that on thiamine. Niacin and riboflavin in pork luncheon meat are relatively heat stable.

Due to the time required for heat to penetrate to the centers of commercial sized cans, the conclusions reached in studies of thermal death time cans are not directly applicable to commercial procedures. In commercial sterilization of pork luncheon meat in 12-oz. or 2½-lb. cans, the processing temperature did not appear to be a major factor influencing B vitamin retention. The retentions on a percentage basis, of the B vitamins in pork luncheon meat in commercial cans subjected to heat treatments having F. deg. values similar to processes commonly used in the industry, were as follows:

| | Thiamine | Riboflavin | Niacin | Pantothenic Acid |
|---|---|---|---|---|
| 12-oz. can | 73-76 | 86-95 | 89-97 | 62-73 |
| 2½-lb. can | 46-60 | 71-81 | 71-81 | 62-68 |
| 6-lb. can | 38-49 | 67 | 73-75 | 70-73 |

The degree of B vitamin retention varies with the position of the meat within the can. The thiamine content of pork luncheon meat in the center of a 2½-lb. can was found to be fully 50 per cent higher than that of meat within ½ in. of the can wall.

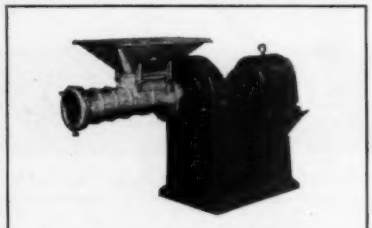
## AMENDMENT 41, RMPR 169

In Amendment 41 to RMPR 169, wholesalers selling frozen boneless beef to the armed forces have been provided by OPA with a basis for obtaining an increase in their ceiling prices, where it is shown that such an adjustment is essential to increased production, in sales of its product to the armed forces.

By this action, which was effective May 4, 1944, government agencies concerned with the problem will first determine: 1) Whether the facilities of any wholesaler applicant are essential for the purpose of expanding the total production of frozen boneless beef; 2) whether the production of frozen boneless beef by the wholesaler is accompanied by such circumstances as will result in a greater total production rather than a transfer of the function from a packer to a wholesaler.

One or a group of wholesaler applicants in any area whose applications show that they are more efficient and will undertake production at the lowest possible cost may be designated as essential by the government agencies.

In connection with the second criterion, OPA said the transfer of the production function from packers to wholesalers obviously would represent merely an increase in cost of prosecuting the war and will accordingly be regarded as a basis for denying the application.

## "BOSS" Super-Feed Meat Grinders

No 523 furnished with standard motor and closed-coupled drive.

Built strong and rugged, these machines meet the heaviest demands. Equipped with "BOSS" Super-Feed Cylinder and Feed Screw, their capacity is unlimited; they grind the meat as fast as two men can feed it into the hopper.

Use the "BOSS" for Best Of Satisfactory Service

## THE CINCINNATI BUTCHERS' SUPPLY CO.

Chicago Branch:
824 W. Exchange Ave.,
Union Stock Yards
Chicago 9, Ill.

General Office:
Helen and Blade Sts.: Elmwood Place, Cincinnati, Ohio

Mail Address:
P. O. Box D.
Elmwood Place Station,
Cincinnati 16, Ohio

# WHAT USERS SAY ABOUT THE MAGIC REFRIGERATOR FAN




"The RECO has eliminated fog from our finished sausage room due to warm goods and removed heavy ice from coils. As a result we have installed three others in other coolers."
Best Kosher Sausage Co., Chicago

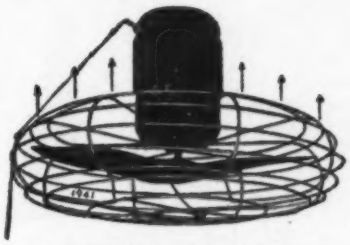
"Since installing the RECO, our beef is firmer with better color."
Peterson Owens, Inc., New York City

"Has entirely eliminated water soaked ceiling and reduced operating costs."—Bert Packing Co., Chicago

"Best piece of equipment ever installed in refrigerator. Beef held for ripening does not collect mold."—A. J. Sickenger Co., New York City

"Didn't think it possible to show such improvement as the RECO has made in our refrigerator."—Kraus 14th St. Store, New York City

"Box formerly very wet and even insulation was soaked. Now entirely dry and sausage is improved in appearance."
W. F. Thiele Co., Milwaukee, Wisc.




Cut 1941. Ceiling Type. Various other types available.

We have been installing RECO Refrigerator Fans in walk-in coolers, storage rooms and freezers for over three years and have never yet had a failure to materially improve conditions.

If you have a cooler that is overloaded, is wet, has ice on coils, etc. etc. you need better air circulation, which only the RECO can provide. Please write for data sheets, flow charts, case histories, etc.

REYNOLDS ELECTRIC COMPANY
Mfrs. RECO Fly Chaser Fans, Food Mixers, Meat Choppers, Vegetable Peelers, Etc.
2689 West Congress Street Chicago 12, Illinois



Set Up for Bottom Stitching

# BLISS TOP AND BOTTOM STITCHER

**This Combination Stitcher Performs Two Important Shipping Operations:**

**1. Wire stitches the tops of BLISS BOXES after they are filled.**

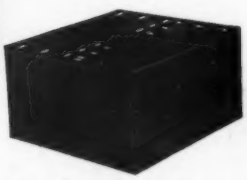
**2. Wire stitches the bottoms and tops of regular SLOTTED CONTAINERS.**

Many packers have found this double duty Stitcher to be economical and practical in Filling and Shipping Departments where both the Bliss Boxes and regular Slotted Containers are filled and sealed.

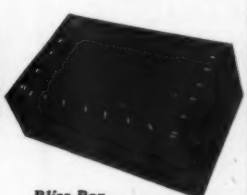
This stitcher is specially suitable in the smaller shipping departments where installation of separate top and bottom stitchers is not warranted.

Change from top to bottom stitching requires only a minute.

***ASK FOR LITERATURE!***



*Regular Slotted Container Wire Sealed*



*Bliss Box Wire Sealed*

Wire stitching both top and bottom provides a uniformly secure closure and gives added strength and rigidity to the case.



Set Up for Top Stitching

**DEXTER FOLDER COMPANY**
330 West 42nd St., New York
Chicago, 117 W. Harrison St. • Philadelphia, 337 Bourse Bldg. • Cincinnati, 3441 St. Johns Place

## Personalities and Events

(Continued from page 26.)

construction of such an abattoir should be a city or county responsibility. The city, it is stated, would be willing to assume 54 per cent of the financial obligations.

**M. C. Goetz**, general office accountant of Swift & Company, Chicago, recently celebrated his twenty-fifth anniversary with the company.

The beef slaughtering facilities of the Nuckolls Packing Co., Pueblo, Colo., which has been closed for nearly two years, have been leased to the Lincoln Packing Co., Lincoln, Neb.

So that he may have more time to devote to buying cattle and operating his slaughterhouse, **Ed Tesch** of Ritzville, Wash., has sold his meat market in that city to **Benny Beck**, proprietor of the Model Market of the Washington community.

Swift & Company's unit at Lansing, Mich., recently escaped serious damage when fire broke out in adjacent buildings.

Officials of Schenectady, N. Y., are planning the construction of an abattoir and rendering plant in that city, it is reported.

Wilson & Co. recently launched in Albany, N. Y., a promotional drive on B-V, newly developed meat and vegetable extract. Dealers presented every purchaser of a jar of B-V with an 8-oz. package of macaroni. This is the first time the company has made such an offer, it is stated.

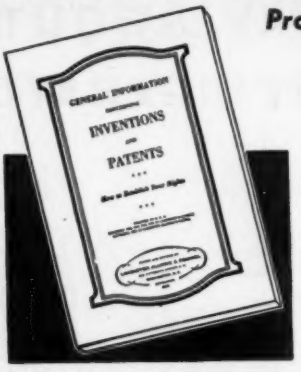
The Pauly Packing Co., Houston, Tex., plans to erect an abattoir which will cost approximately $100,000, it is reported. Original capacity of the plant will be between 100 and 175 head of cattle daily, with provisions for subsequent processing of hogs. About 30 persons will be employed at the start.

Fire at the Wilmington Packing Co., a rendering plant in North Woburn, Mass., recently caused damage estimated at $175,000.

The meat packing plant of the Columbia Gorge Packing Co., located in the foothills of the Cascades, recently bought by **William Ellis** and associates of Seattle, Wash., will continue to use the brand name of Columbia Special on hams, bacon, lard and sausage products.

The administrative committee of Quebec, Canada, recently decided to establish a municipally controlled abattoir, following an inquiry which revealed that meat unfit for human consumption had been sold in markets and stores. The committee adopted a by-law providing that no meat may be sold within Quebec city limits unless it has been inspected by the city meat inspector.


PATENTS • TRADE-MARKS • COPYRIGHTS




*Protect YOUR EQUIPMENT, PRODUCTS and PROCESSES by patenting:*

1. Inventions relating to equipment and combinations thereof.
2. Inventions relating to new products.
3. Inventions relating to new processes and compositions of matter.
4. Protect your trade-marks by registration in the United States Patent Office.
5. Copyright your new labels, display prints and advertising matter.

We shall be pleased to advise you concerning the manner in which you can successfully secure any of this industrial protection mentioned above. We will send free, upon request, a copy of our booklet concerning patents, trade-marks and copyrights.

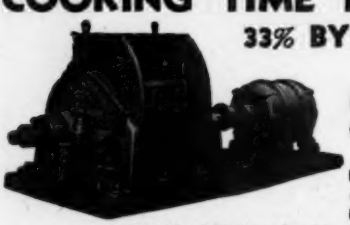
LANCASTER, ALLWINE & ROMMEL
468 BOWEN BUILDING WASHINGTON 5, D. C.
Established 1915



PREFERRED PACKAGING SERVICE
CELLOPHANE GLASSINE
GREASEPROOF PARCHMENT
BACON PAK LARD PAK
DANIELS MANUFACTURING CO.
RHINELANDER, WISCONSIN
CREATORS • DESIGNERS • MULTICOLOR PRINTERS

ARE YOU BUYING CASINGS with CONFIDENCE?
SAYER & CO. INC.
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COOKING TIME REDUCED
33% BY GRINDING
IN THE
M&M HOG
CUTS RENDERING COSTS



Reduces fats, bones, carcasses, etc., to uniform fineness. Ground product readily yields fat and moisture content. Reduced cooking time saves steam, power and labor. There's an M & M HOG of the size and type to meet your requirement. Write.

MITTS & MERRILL
*Builders of Machinery Since 1854*
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★ Let's All Back
★ the Attack . . .
★ with War Bonds!

# THE DOUBLE ANVIL

## Makes a DIAMOND HOG BETTER




**Choke Proof—**
**Big Capacity—**
**Reduction 30% to 40% Finer and More Uniform**

The "DOUBLE ANVIL"—an important DIAMOND feature—plus disc knives set at an angle for a fast shearing cut—gives DIAMOND Hogs unequalled speed, capacity, and uniform fineness of reduction. Very easy running, often saving up to 50% on power.

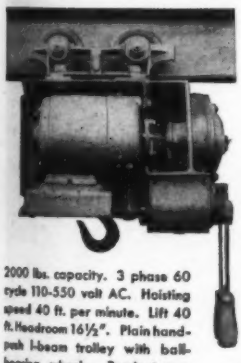
6 Sizes, capacities from 2 to 30 tons per hour. Direct connected or belt driven. Ask for Bulletin 85.

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ESTABLISHED 1880
AND THE MAHR MANUFACTURING CO. DIVISION

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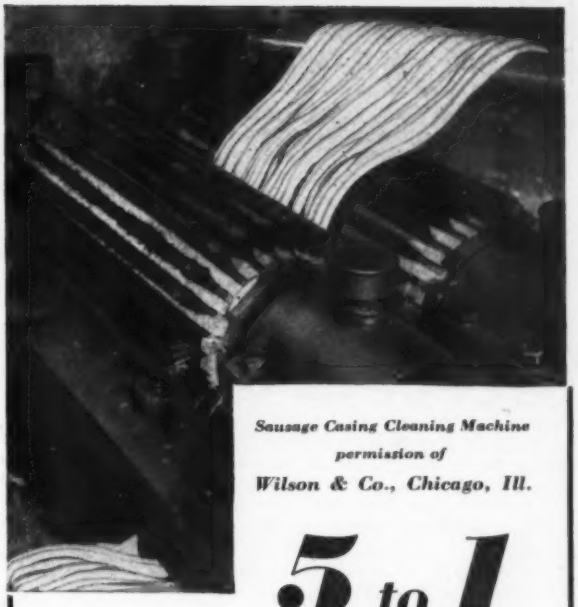
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*permission of*
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**THE FULLER BRUSH COMPANY**
*Industrial Division, Dept. 8 C*
3596 MAIN STREET • HARTFORD 2, CONN.

## Announce Amendment 40 to RMPR 169

On the basis of cost data, OPA this week revised the temporary schedule of prices established in Amendment 37 to RMPR 169 covering sales of fabricated beef cuts meeting WSA specifications to ship operators or ship suppliers for resale to ship operators. The special maximum price schedule was originally set up as a part of a plan to encourage stockpiling of fabricated cuts at seaports, and under control of the War Shipping Administration.

Amendment 40 to RMPR 169 increases the ceiling prices on cuts listed in the table contained in Section 1364.-452 (p)(6) by 50c per cwt. A new item, corned beef, brisket deckle on, has been added. The amendment also provides that a slaughterer, packer, or packer's branch house may sell directly to the WSA stockpile at a discount of 50c per cwt. This discount is intended to keep prices to the WSA stockpile in line with prices on sales to other buyers. Furthermore, a slaughterer, packer, or packer's branch house is permitted to withdraw from the inventories accumulated by the WSA imported beef for delivery to the ship operator.

In addition, the packer's discount on sales to licensed ship suppliers is increased from 50c to 75c. This action was found necessary since ship suppliers who purchased meats from packers must bear handling and freezing costs. On the other hand, it is provided that a ship supplier other than a slaughterer, packer, or packer's branch house which sells to another ship supplier must discount 25c per cwt. for beef wrapped in heavy moistureproof paper and covered with a cheesecloth or burlap wrap.

## CANADA CUTS SAUSAGE PRICE

Canada's Wartime Prices and Trade Board has announced that effective May 1, 1944, retail ceiling prices for fresh sausage were reduced by about 4c per lb. Board officials said the reduction in maximum prices will not affect all stores, since many retailers now are selling below the ceiling, and in some instances the reduction will be less than 4c per lb.

The announcement said the reduction in prices had been accomplished by lowering wholesale prices by 2c per lb. and cutting the maximum retail markup from 30 per cent to 25 per cent.

## URUGUAY'S EXPORTS LOWER

Exports of meat products from Uruguay during 1944 will be materially less than the heavy shipments recorded in 1943, according to the Department of Commerce. Drought forced increased slaughterings and depleted herds during 1943. Although prices for cattle are advancing to new high levels and fields are lush, breeders are reluctant to sell their cattle since there is no great immediate need for money, it is stated.

## STOCKS AT 7 MARKETS

Lard stocks at seven markets increased almost 13 million pounds during April to 108,346,989 lbs. at the close of the month, compared with 95,611,348 a month earlier and only 19,914,021 lbs. on April 30, 1943. Prime steam lard registered a modest gain while other lard stocks were up about ten million pounds from the previous month.

Total meat stocks were practically unchanged from a month earlier. However, the volume of S.P. and D.S. meats being held was altered somewhat. S.P. meat stocks at 99,111,793 lbs. were greater than at the close of March, when they totaled 93,316,780 lbs. On the other hand, D.S. meats declined to 67,815,921 lbs., compared with 70,187,572 lbs. in store at the end of March. Total all-meat stocks at 192,480,357 lbs. compared with 192,446,545 lbs. a month earlier and 126,508,336 lbs. at the close of April a year ago.

Stocks of provisions at Chicago, Kansas City, Omaha, St. Louis, St. Joseph and Milwaukee, on April 30, 1944, with comparisons as especially compiled by THE NATIONAL PROVISIONER:

| | Apr. 30, '44 lbs. | Mar. 31, '44 lbs. | Apr. 30, '43 lbs. |
|---|---|---|---|
| Total S.P. meats | 99,111,793 | 93,316,780 | 74,602,989 |
| Total D.S. meats | 67,815,921 | 70,187,572 | 31,263,585 |
| Other cuts meats | 25,552,643 | 28,942,193 | 20,551,821 |
| Total all meats | 192,480,357 | 192,446,545 | 126,508,336 |
| P.S. lard | 31,998,044 | 29,137,432 | 4,045,979 |
| Other lard | 76,348,945 | 66,473,916 | 15,868,042 |
| Total lard | 108,346,989 | 95,611,348 | 19,914,021 |
| S.P. reg. hams | 2,399,234 | 2,905,653 | 9,169,870 |
| S.P. skin'd hams | 36,818,842 | 35,574,118 | 32,116,109 |
| S.P. bellies | 52,009,019 | 47,613,529 | 31,217,945 |
| S.P. picnics | 7,866,698 | 7,223,480 | 2,189,006 |
| D.S. bellies | 55,902,696 | 56,579,990 | 19,559,894 |
| D.S. fat backs | 11,894,525 | 13,558,582 | 11,703,781 |

## CUT-OUT RESULTS IMPROVE WITH DECLINE IN COST OF LIVE HOGS

(Chicago costs and prices, first four days of week.)

Packers bought their hogs at somewhat lower prices this week; the average cost of the 180- to 220-lb. butchers was $13.41, while the support-weight butchers were purchased at an average of $13.75. As a result, cutting margins showed a few cents improvement with the light hogs dressing with a 29c plus margin and the heavier hogs registering minuses of 27c and 36c for their respective weights.

| | 180-220 lbs. Pct. live wt. | Pct. fin. yield | Price per lb. | Value per cwt. alive | Value per cwt. fin. yield | 220-240 lbs. Pct. live wt. | Pct. fin. yield | Price per lb. | Value per cwt. alive | Value per cwt. fin. yield | 240-270 lbs. Pct. live wt. | Pct. fin. yield | Price per lb. | Value per cwt. alive | Value per cwt. fin. yield |
|---|---|---|---|---|---|---|---|---|---|---|---|---|---|---|---|
| Regular hams | 13.9 | 20.2 | 21.4 | $ 2.97 | $ 4.32 | 13.8 | 19.4 | 21.0 | $ 2.90 | $ 4.07 | .... | .... | .... | $..... | $..... |
| Skinned hams | .... | .... | .... | ..... | ..... | .... | .... | .... | ..... | ..... | 12.9 | 18.1 | 23.0 | 2.97 | 4.16 |
| Picnics | 5.6 | 8.1 | 19.9 | 1.11 | 1.61 | 5.5 | 7.7 | 19.9 | 1.09 | 1.53 | 5.3 | 7.5 | 19.9 | 1.05 | 1.49 |
| Boston butts | 4.2 | 6.1 | 24.7 | 1.04 | 1.51 | 4.1 | 5.8 | 24.7 | 1.01 | 1.43 | 4.1 | 5.8 | 23.7 | .97 | 1.37 |
| Loins (blade in) | 10.1 | 14.6 | 23.3 | 2.35 | 3.40 | 9.8 | 13.9 | 21.8 | 2.14 | 3.03 | 9.6 | 13.6 | 20.8 | 2.00 | 2.83 |
| Bellies, S. P. | 11.0 | 15.9 | 17.2 | 1.89 | 2.73 | 9.5 | 13.5 | 16.5 | 1.57 | 2.22 | 3.9 | 5.5 | 15.3 | .60 | .84 |
| Bellies, D. S. | .... | .... | .... | ..... | ..... | 2.1 | 3.0 | 14.0 | .29 | .42 | 8.6 | 12.0 | 14.0 | 1.20 | 1.68 |
| Fat backs | .... | .... | .... | ..... | ..... | 3.2 | 4.5 | 10.5 | .34 | .47 | 4.6 | 6.3 | 11.0 | .51 | .69 |
| Plates and jowls | 2.9 | 4.1 | 10.6 | .31 | .43 | 3.0 | 4.3 | 10.6 | .32 | .46 | 3.4 | 4.8 | 10.6 | .36 | .51 |
| Raw leaf | 2.2 | 3.2 | 12.4 | .27 | .40 | 2.2 | 3.1 | 12.4 | .27 | .38 | 2.2 | 3.1 | 12.4 | .27 | .38 |
| P. S. lard rend. wt. | 12.8 | 18.1 | 12.8 | 1.64 | 2.32 | 11.2 | 15.6 | 12.8 | 1.43 | 2.00 | 10.4 | 14.2 | 12.8 | 1.33 | 1.82 |
| Spareribs | 1.6 | 2.3 | 16.0 | .26 | .37 | 1.6 | 2.3 | 13.5 | .22 | .31 | 1.6 | 2.3 | 12.0 | .19 | .28 |
| Regular trimmings | 3.2 | 4.5 | 17.1 | .55 | .77 | 3.0 | 4.1 | 17.1 | .51 | .70 | 2.9 | 4.0 | 17.1 | .50 | .68 |
| Feet, tails, neckbones | 2.0 | 2.9 | .... | .12 | .18 | 2.0 | 2.8 | .... | .12 | .18 | 2.0 | 2.8 | .... | .12 | .18 |
| Offal and miscellaneous | .... | .... | .... | .52 | .70 | .... | .... | .... | .52 | .70 | .... | .... | .... | .52 | .70 |
| Credit for subsidy | .... | .... | .... | 1.30 | 1.86 | .... | .... | .... | 1.30 | 1.82 | .... | .... | .... | 1.30 | 1.81 |
| TOTAL YIELD AND VALUE | 69.5 | 100.0 | .... | $14.33 | $20.60 | 71.0 | 100.0 | .... | $14.03 | $19.72 | 71.5 | 100.0 | .... | $13.89 | $19.42 |
| | | | | Per cwt. alive | | | | | Per cwt. alive | | | | | Per cwt. alive | |
| Cost of hogs | | | | $13.41 | | | | | $13.75 | | | | | $13.75 | |
| Condemnation loss | | | | .07 | Per cwt. | | | | .07 | Per cwt. | | | | .07 | Per cwt. |
| Handling and overhead | | | | .56 | fin. yield | | | | .48 | fin. yield | | | | .43 | fin. yield |
| TOTAL COST PER CWT. | | | | $14.04 | $20.20 | | | | $14.30 | $20.14 | | | | $14.25 | $19.90 |
| TOTAL VALUE | | | | 14.33 | 20.60 | | | | 14.03 | 19.72 | | | | 13.89 | 19.42 |
| —Cutting margin | | | | ..... | ..... | | | | .27 | .42 | | | | .36 | .51 |
| +Cutting margin | | | | .29 | .40 | | | | ..... | ..... | | | | ..... | ..... |
| —Margin last week | | | | ..... | ..... | | | | .31 | .49 | | | | .37 | .55 |
| +Margin last week | | | | .26 | .39 | | | | ..... | ..... | | | | ..... | ..... |

## CHICAGO PROVISION STOCKS

New gains were registered in stocks of lard and meats at Chicago during the month of April, compared with a month earlier. Lard holdings at the close of the month were reported at 78,346,691 lbs., compared with 69,540,780 lbs. a month earlier and only 13,987,181 lbs. on April 30 a year ago.

Most of the gain in meat stocks came on S.P. meats, while D.S. meat stocks declined slightly. D.S. clear belly holdings were down almost a million pounds compared with a month earlier, while holdings of S.P. skinned hams, bellies, picnics, Boston butts and shoulders showed some gains compared with a month ago. Total cut meat holdings, at 85,457,339 lbs., compared with 81,181,558 lbs. at the close of March and 63,187,278 lbs. on the final day of April, 1943.

| | Apr. 30, '44 lbs. | Mar. 31, '44 lbs. | Apr. 30, '43 lbs. |
|---|---|---|---|
| All bbl. pk. (bbls.) | 1,221 | 3,431 | 8,516 |
| P. S. lard (a) | 14,556,502 | 14,077,935 | 1,435,012 |
| Other lard | 63,790,189 | 55,462,845 | 12,552,169 |
| Total lard | 78,346,691 | 69,540,780 | 13,987,181 |
| D. S. cl. bellies (contract) | 7,671,000 | 7,171,600 | 98,700 |
| D. S. cl. bellies (other) | 17,170,334 | 18,506,239 | 7,555,701 |
| Total D. S. clear bellies | 24,841,334 | 25,677,839 | 7,654,401 |
| D. S. rib bellies | ... | ... | 2,000 |
| D. S. fat backs | 5,235,767 | 6,386,995 | 7,262,221 |
| S. P. hams | 1,219,158 | 1,668,469 | 5,731,861 |
| S. P. skinned hams | 16,015,413 | 13,456,594 | 17,073,960 |
| S. P. bellies | 19,946,778 | 17,670,792 | 13,210,220 |
| S. P. picnics. S. P. Bost. shldrs | 5,121,131 | 3,839,750 | 1,560,804 |
| Other cut meats | 13,077,758 | 12,481,119 | 10,691,811 |
| Total cut meats | 85,457,339 | 81,181,558 | 63,187,278 |

(a) Made since Oct. 1, 1943.

## FEBRUARY MEAT CONSUMPTION

Federally inspected meats available for consumption in February, 1944:

| | Total Consumption lbs. | Per Capita lbs. |
|---|---|---|
| **BEEF AND VEAL** | | |
| Feb., 1944 | 544,565,000 | 3.96 |
| Feb., 1943 | 499,481,000 | 3.71 |
| **PORK (INC. LARD)** | | |
| Feb., 1944 | 940,621,000 | 6.84 |
| Feb., 1943 | 660,876,000 | 4.90 |
| **LAMB AND MUTTON** | | |
| Feb., 1944 | 62,027,000 | .45 |
| Feb., 1943 | 52,424,000 | .39 |
| **TOTAL[1]** | | |
| Feb., 1944 | 1,547,212,000 | 11.25 |
| Feb., 1943 | 1,212,781,000 | 9.00 |
| **LARD[2]** | | |
| Feb., 1944 | 98,822,000 | .72 |
| Feb., 1943 | 100,203,000 | .74 |

[1]Includes shipments to our armed forces but excludes lend-lease shipments. [2]Includes rendered pork fat.

## MARCH MARGARINE TAX

Taxes paid on oleomargarine during March 1944 and 1943, as reported by the Bureau of Internal Revenue:

| | Mar. 1944 | Mar. 1943 |
|---|---|---|
| Excise taxes (including special taxes) | $245,874.32 | $198,365.45 |

Quantity of product on which tax was paid during March, 1944, and 1943:

| | Mar. 1944 | Mar. 1943 |
|---|---|---|
| Oleomargarine, colored | 1,238,991 | 252,961 |
| Oleomargarine, uncolored | 40,811,100 | 53,308,580 |

## NEW TRADE POINT TABLE CONTAINS ONLY THIRTY-SEVEN BEEF ITEMS

The table of trade point values was simplified considerably this week when all cuts of pork, veal, lamb and mutton, as well as sausage and canned meats, became point-free. Beef steaks and roasts remain under ration control, however, and the trade values of some of these were reduced while others were increased. The only meats of any kind which are not point-free, together with their values, are listed below:

| BEEF | Point Value May 4 Point Value May 4 | Point Value Apr. 30 Point Value Apr. 30 |
|---|---|---|
| **Carcass or side (K and S in):** | | |
| Grades AA, A, B, and C: also stags and block bulls | 5.0 | 6.4 |
| **Primal Cuts:** | | |
| Forequarter | 3.3 | 5.1 |
| Hindquarters, K and S in, flank on | 6.9 | 7.8 |
| Hindquarters, K and S out, flank off | 8.2 | 8.8 |
| Chuck (regular square) | 4.4 | 5.6 |
| Rib | 6.7 | 6.7 |
| Round | 7.4 | 8.4 |
| Sirloin (loin end) | 9.2 | 9.2 |
| Trimmed full loin, K and S out | 9.5 | 9.5 |
| Trimmed short loin, K and S out | 9.8 | 9.8 |
| Arm chuck (square chuck and foreshank) | 3.8 | 5.2 |
| Back | 5.0 | 5.9 |
| Crosscut chuck | 3.2 | 4.9 |
| Triangle or rattle | 2.6 | 4.7 |
| **Boneless Beef:** | | |
| Carcass meat (all grades except cutters, canners, and bologna bulls) | 7.1 | 9.1 |
| Hindquarter (excluding cutters, canners and bulls) | 9.9 | 11.2 |
| Tenderloin (all grades, excluding cutter and canner and bologna bulls) | 12.0 | 12.0 |
| **Fabricated Beef Cuts (Excluding cutters, canners and bologna bulls)** | | |
| Boneless rump (butt) | 11.0 | 11.0 |
| Chuck, boneless (neck on) | 5.4 | 7.0 |
| Clod | 8.0 | 8.0 |
| Rib, boneless | 10.0 | 9.5 |
| Rib, oven-prepared | 8.8 | 8.0 |
| Rib (regular roll or rib eye) | 15.0 | 12.0 |
| Rib (Spencer roll) | 10.0 | 9.5 |
| Round, boneless | 11.6 | 12.0 |
| Round, gooseneck | 10.8 | 11.8 |
| Round, rump and shank off | 9.5 | 10.5 |
| Knuckle | 11.0 | 11.0 |
| Top round (insides) | 13.0 | 13.0 |
| Bottom round (outsides) | 13.0 | 13.0 |
| Sirloin butt, boneless | 13.0 | 12.0 |
| Sirloin bottom butt, boneless | 13.0 | 12.0 |
| Sirloin top butt, boneless | 13.0 | 12.0 |
| Steaks (short loin) | 12.0 | 12.0 |
| Strip, bone in, 10 in. cut | 13.3 | 12.0 |
| Strip, boneless, 10 in. cut | 16.8 | 15.0 |
| Tenderloin (whole or part) all grades excluding canner and cutter and bologna bulls | 12.0 | 12.0 |

In announcing the new trade point values, OPA revised its definition of hamburger to read as follows: "Beef of all grades ground from necks, flanks, heel of round, briskets, plates, miscellaneous beef trimmings, and beef fat. It also includes beef ground from the skeletal portions of Grade D dressed carcass (but not including head meat)."


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# MEAT AND SUPPLIES PRICES

## *Chicago*

### WHOLESALE FRESH MEATS

#### †Carcass Beef

Week ended May 4, 1944 per lb.

| | |
|---|---|
| Steer, hfr., choice, all wts. | 20¾ |
| Steer, hfr., good, all wts. | 20 |
| Steer, hfr., commercial, all wts. | 17¾ |
| Steer, hfr., utility, all wts. | 15¾ |
| Cow, commercial and good, all wts. | 17¾ |
| Cow, utility, all wts. | 15¾ |
| Hindquarters, choice | 23 |
| Forequarters, choice | 18¾ |
| Cow hindquarters, good and commercial | 19 |
| Cow forequarters, good and commercial | 16¾ |

#### †Beef Cuts

| | |
|---|---|
| Steer, hfr., short loins, choice | 32¾ |
| Steer, hfr., short loins, good | 30½ |
| Steer, hfr., short loins, commercial | 25½ |
| Steer, hfr., short loins, utility | 22½ |
| Cow, short loins, good and commercial | 25½ |
| Cow, short loins, utility | 22½ |
| Steer, heifer round, choice | 22½ |
| Steer, heifer round, good | 21¼ |
| Steel, heifer round, commercial | 19 |
| Steer, heifer round, utility | 16¼ |
| Steer, hfr., loin, choice | 29¾ |
| Steer, hfr., loin, good | 28 |
| Steer, hfr., loin, commercial | 23¼ |
| Cow, loin, good and commercial | 29¼ |
| Cow, loin, utility | 20 |
| Cow round, good and commercial | 19 |
| Cow round, utility | 16¼ |
| Steer, heifer rib, choice | 24¾ |
| Steer, heifer rib, good | 23 |
| Steer, heifer rib, commercial | 21¼ |
| Steer, heifer rib, utility | 18¾ |
| Cow rib, good and commercial | 21¼ |
| Cow rib, utility | 18¾ |
| Steer, hfr., sirloin, choice | 27¼ |
| Steer, hfr., sirloin, good | 26 |
| Steer, hfr., sirloin, commercial | 21¼ |
| Steer, hfr., cow flank, all grades | 13½ |
| Cow sirloin, good and commercial | 21¼ |
| Cow sirloin, utility | 18½ |
| Steer, hfr., flank steak, all grades | 23¾ |
| Cow flank steak, all grades | 23¾ |
| Steer, hfr., reg. chuck, choice | 20¼ |
| Steer, hfr., reg. chuck, good | 19 |
| Steer, hfr., reg. chuck, commercial | 17¾ |
| Steer, hfr., reg. chuck, utility | 15¾ |
| Cow reg. chuck, good and commercial | 17¾ |
| Cow reg. chuck, utility | 15¾ |
| Steer, hfr., c.c. chuck, choice | 18¾ |
| Steer, hfr., c.c. chuck, good | 18 |
| Steer, hfr., chuck, commercial | 16½ |
| Steer, hfr., c.c. chuck, utility | 15 |
| Cow, c.c. chuck, good and commercial | 16½ |
| Cow, c.c. chuck, utility | 15 |
| Steer, hfr., foreshank, all grades | 12¼ |
| Cow foreshank, all grades | 12½ |
| Steer, heifer brisket, choice | 16½ |
| Steer, heifer brisket, good | 16½ |
| Steer, heifer brisket, commercial | 14½ |
| Steer, heifer brisket, utility | 14½ |
| Cow brisket, good and commercial | 14½ |
| Cow brisket, utility | 14½ |
| Steer, heifer back, choice | 21¾ |
| Steer, heifer back, good | 20 |
| Cow back, good and commercial | 18¾ |
| Cow back, utility | 16½ |
| Steer, hfr. arm chuck, choice | 19 |
| Steer, hfr. arm chuck, good | 18 |
| Cow arm chuck, good and commercial | 17 |
| Cow arm chuck, utility | 15¼ |
| Steer, hfr. short plate, good and choice | 14¼ |
| Steer, hfr., short plate, commer. and utility | 13½ |
| Cow short plate, good and commercial | 13½ |
| Cow short plate, utility | 13½ |

†Quotations on beef items include permitted additions for Zone 5, plus 25c per cwt. for local delivery.

#### Veal—Hide on

| | |
|---|---|
| Choice carcass | 20¼ |
| Good carcass | 19¼ |
| Choice saddles | 22¾ |

#### *Beef Products

| | |
|---|---|
| Brains | 7¼ |
| Hearts, cap off | 15½ |
| Tongues, fresh or frozen | 22¼ |
| Sweetbreads | 23½ |
| Ox-tails, under ¾ lb. | 8½ |
| Tripe, scalded | †3 @4¼ |
| Tripe, cooked | †5 @8½ |
| Livers, unblemished | 23¼ |
| Kidneys | 11¼ |

†Quoted below ceiling.

#### *Veal Products

| | |
|---|---|
| Brains | 9¾ |
| Calf livers, Type A | 49¾ |
| Sweetbreads, Type A | 39¾ |

*Prices carlot and loose basis. For lots under 500 lbs. add $0.625. For packing in shipping containers, add per cwt.: in 5 lb. container (sweetbreads, brains & cutlets only) $2.00.

#### **Lamb

| | |
|---|---|
| Choice lambs | .2535 |
| Good lambs | .2385 |
| Medium lambs | .2185 |
| Choice hindsaddle | .2910 |
| Good hindsaddle | .2135 |
| Choice fores | .2185 |
| Good fores | .2060 |
| †Lamb tongues, Type A | 14¾ |

#### **Mutton

| | |
|---|---|
| Choice sheep | .1260 |
| Good sheep | .1135 |
| Choice saddles | .1560 |
| Good saddles | .1435 |
| Choice fores | .985 |
| Good fores | .860 |
| Mutton legs, choice | .1685 |
| Mutton loins, choice | .1560 |

**Quotations on lamb and mutton are for Zone 5 and include 10c for stockinette, plus 25c per cwt. for delivery.

#### *Fresh Pork and Pork Products

| | |
|---|---|
| Reg. pork loins, under 12 lbs. av. | 22¾ |
| Picnics | †19½@19¾ |
| Tenderloins, 10-lb. cartons | 31¼ |
| Tenderloins, loose | 29¾ |
| Skinned shoulders, bone in | †21¼@21¾ |
| Spareribs, under 3 lbs. | 15½ |
| Boston butts, 4 to 8 lbs. av. | 24¼ |
| Boneless butts, cellar trim | 23¼ |
| Neck bones | †3½@ 4 |
| Pigs' feet, hind and short cut front | 4 |
| Kidneys | 10 |
| Livers, unblemished | †12½@13 |
| Brains | †6½@11 |
| Ears | †5 @ 6 |
| Snouts, lean out | †6 @ 9 |
| Snouts, lean in | †7½@10¾ |
| Heads | 8¾ |
| Chitterlings | 8 |
| Tidbits from hind feet | 8¼ |

*Prices carlot and loose basis.
†Quoted below ceiling.

#### *WHOLESALE SMOKED MEATS

| | |
|---|---|
| Fancy regular hams, 14/16 lbs., parchment paper | 26½ |
| Fancy skinned hams, 14/16 lbs., parchment paper | 28¾ |
| Picnics, 4/8 lbs., short shank, wrapped | 26 |
| Fancy bacon, 6/8 lbs., wrapped | 26 |
| Standard bacon, 6/8 lbs., wrapped | 24 |
| No. 1 beef sets, smoked | |
| Insides, C Grade | 46¼ |
| Outsides, C Grade | 44½ |
| Knuckles, C Grade | 42¾ |

*Quotations on pork items include additional 50c per cwt. for Zone 3, minus 25c per cwt. for sales in lots under 5,000 lbs.

#### *VINEGAR PICKLED PRODUCTS

| | |
|---|---|
| Pork feet, 200-lb. bbl. | $22.50 |
| Lamb tongue, short cut, 200-lb. bbl. | |
| Regular tripe, 200-lb. bbl. | 28.50 |
| Honeycomb tripe, 200-lb. bbl. | 31.00 |
| Pocket honeycomb tripe, 200-lb. bbl. | 34.50 |

#### *BARRELED PORK AND BEEF

| | |
|---|---|
| Clear fat back pork: | |
| 70- 80 pieces | $23.50 |
| 80-100 pieces | 23.50 |
| 100-125 pieces | 23.50 |
| Clear plate pork, 25-35 pieces | 23.00 |
| Brisket pork | 26.50 |
| Plate beef, 200 lb. bbls. | 32.50 |
| Extra plate beef, 200 lb. bbls. | 34.00 |

*Quotations on pork items are for less than 5,000 lb. lots and include all permitted additions, except boxing and local delivery.

#### SAUSAGE MATERIALS

Carlot basis, Chicago zone, loose basis

| | |
|---|---|
| Regular pork trimmings | †16 @17¼ |
| Special lean pork trimmings 85% | 27¾ |
| Extra lean pork trimmings 95% | 29¾ |
| Pork cheek meat | †17½@18 |
| Pork hearts | †10 @12 |
| Pork livers, unblemished | †12½@13 |
| Boneless bull meat | 17¾ |
| Boneless chucks | 17 |
| Shank meat | 16¾ |
| Beef trimmings | 15¼ |
| Dressed canners | 12½ |
| Dressed cutter cows | 12½ |
| Dressed bologna bulls | 13¼ |
| Tongues | 14 @15 |

†Quoted below ceiling.

#### DRY SAUSAGE

| | |
|---|---|
| Cervelat, choice, in hog bungs | .58 |
| Thuringer | .51 |
| Farmer | .41 |
| Holsteiner | .41 |
| B. C. salami, choice | .54 |
| Milano, salami, choice, in hog bungs | unquoted |
| B. C. salami, new condition | .32 |
| Frisses, choice, in hog middles | unquoted |
| Genoa style salami, choice | .68 |
| Pepperoni | .50½ |
| Mortadella, new condition | .28 |
| Cappicola (cooked) | .45 |
| Prosciutto hams | .36¾ |

#### †DOMESTIC SAUSAGE

(Quotations cover Type 2)

| | |
|---|---|
| Pork sausage, hog casings | 29¾ |
| Pork sausage, bulk | 26¾ |
| Frankfurters, in sheep casings | 28¾ |
| Frankfurters, in hog casings | 26¾ |
| Bologna, natural casings | 23¾ |
| Bologna, in artificial casings | 22¾ |
| Liver sausage, fresh, in beef casings | 21¾ |
| Liver sausage, fresh, in hog bungs | 22¾ |
| Smoked liver sausage in hog bungs | 24¾ |
| Head cheese | 20 |
| New England, natural casings | 30¾ |
| Minced luncheon, natural casings | 23¾ |
| Tongue and blood | 29 |
| Blood sausage | 24 |
| Souse | 20 |
| Polish sausage | 29¾ |

†Prices based on zone 5, plus $1.50 per cwt for sales to retailers and purveyors of meals where no local delivery is made. Prices include boxing or packaging costs.

#### CURING MATERIALS

| | Cwt. |
|---|---|
| Nitrite of soda (Chgo. w'hse stock): In 425-lb. bbls., delivered | $ 8.75 |
| Saltpeter, less than ton lots, f.o.b. N. Y.: | |
| Dbl. refined granulated | 9.00 |
| Small crystals | 12.00 |
| Medium crystals | 13.00 |
| Large crystals | 14.00 |
| Pure rfd. gran. nitrate of soda | 4.90 |
| Pure rfd. powdered nitrate of soda | unquoted |
| Salt, per ton, in minimum car of 80,000 lbs. only, f.o.b. Chicago, per ton: | |
| Granulated, kiln dried | 8.70 |
| Medium, kiln dried | 12.70 |
| Rock, bulk, 40 ton cars | 6.00 |
| Sugar: | |
| Raw, 96 basis, f.o.b. New Orleans | 3¾ |
| Standard gran., f.o.b. refiners (2%) | 5.40 |
| Packers' curing sugar, 250 lb. bags, f.o.b. Reserve, La., less 2% | 5.10 |
| Dextrose, in car lots, per cwt. (cotton) | 4.80 |
| in paper bags | 4.75 |

#### SAUSAGE CASINGS

(F. O. B. Chicago)

(Prices quoted to manufacturers of sausage.)

| | | | |
|---|---|---|---|
| Beef casings: | | | |
| Domestic rounds, 1⅝ to 1¾ in., 180 pack | 16 | @ | 20 |
| Domestic rounds, over 1¾ in., 140 pack | | | 31 |
| Export rounds, wrids., over 1¾ in. | 40 | @ | 42 |
| Export rounds, medium, 1⅝ to 1¾ in. | 28 | @ | 34 |
| Export rounds, narrow, 1⅝ in. under | | | 23 |
| No. 1 weasands | .05 | @ | .06 |
| No. 2 weasands | | | .03 |
| No. 1 bungs | .16 | @ | .18 |
| No. 2 bungs | .10 | @ | .12 |
| Middles sewing, 1⅝@2 in. | | | .10 |
| Middles, select, wide, 2@2¼ in. | .55 | @ | .60 |
| Middles, select, extra, 2¼@2½ in. | .80 | @ | .85 |
| Middles, select, extra, 2½ in. & up | | | 1.25 |
| Dried or salted bladders, per piece: | | | |
| 12-15 in. wide, flat | .08 | @ | .09 |
| 10-12 in. wide, flat | | | .06½ |
| 8-10 in. wide, flat | .02½ | @ | .05½ |
| 6- 8 in. wide, flat | .02 | @ | .02½ |
| Hog casings: | | | |
| Extra narrow, 29 mm. & dn. | 2.25 | @ | 2.35 |
| Narrow mediums, 29@32 mm. | 2.25 | @ | 2.35 |
| Medium, 32@35 mm. | 1.85 | @ | 2.00 |
| English, medium, 35@38 mm. | 1.65 | @ | 1.80 |
| Wide, 38@43 mm. | 1.55 | @ | 1.65 |
| Extra wide, 43 mm. | 1.45 | @ | 1.60 |
| Export bungs | | | .22 |
| Large prime bungs | .17 | @ | .20 |
| Medium prime bungs | | | .13 |
| Small prime bungs | | | .05½ |
| Middle, per set | .20 | @ | .22 |

#### SPICES

(Basis Chicago, original bbls., bags or bales.)

| | Whole | Ground |
|---|---|---|
| Allspice, prime | 30 | 32 |
| Resifted | 31 | 35 |
| Chili pepper | | 41 |
| Powder | | 41 |
| Cloves Amboyna | 40 | 43 |
| Zanzibar | 25 | 27 |
| Ginger, Jamaica, unbleached | 35 | 38 |
| Mace, Fancy Banda | 1.08 | 1.22 |
| East Indies | 95 | 1.10 |
| East & West Indies Blend | | 85 |
| Mustard flour, fancy | | 34 |
| No. 1 | | 22 |
| Nutmeg, fancy Banda | 67 | 75 |
| East Indies | 58 | 65 |
| East & West Indies Blend | | 55 |
| Paprika, Spanish | | 35 |
| Pepper, Cayenne | | 32 |
| Red No. 1 | | 34 |
| Black Malabar | 11 | 15 |
| *Black Lampong | 8½ | 10 |
| *Pepper, white Singapore | 15½ | 19¾ |
| *Muntok | 16 | 18 |
| *Packers | | |

*Nominal quotations.

#### SEEDS AND HERBS

| | Whole | Ground for Sausage |
|---|---|---|
| Caraway seed | 38 | 40 |
| Cominos seed | 23 | 25 |
| Coriander Morocco bleached | 20¾ | .... |
| Coriander Morocco natural No. 1 | 19 | 21 |
| Mustard seed, fancy yellow | 25 | .... |
| American | 14 | 17 |
| Marjoram, Chilean | 31 | 33 |
| Oregano | 18 | |

# MARKET PRICES

## *New York*

### DRESSED BEEF CARCASSES

City Dressed

| | |
|---|---|
| Steer, heifer, choice | 22 |
| Steer, heifer, good | 21 |
| Steer, heifer, commercial | 19 |
| Steer, heifer, utility | 17 |
| Cow, good and commercial | 19 |

The above quotations do not include charges for koshering but do include 50c per cwt. for local delivery.

### KOSHER BEEF CUTS

| | |
|---|---|
| Steer, heifer, triangle, choice | 21½ |
| Steer, heifer, triangle, good | 20½ |
| Steer, heifer, triangle, commercial | 19½ |
| Steer, heifer, triangle, utility | 17½ |
| Steer, hfr., reg. chuck, choice | 24 |
| Steer, hfr., reg. chuck, good | 22½ |
| Steer, hfr., reg. chuck, commercial | 21½ |
| Steer, hfr., reg. chuck, utility | 18½ |

Above quotations include permitted additions for Zone 9, plus $1.50 per cwt. for koshering plus 50c per cwt. for local delivery.

| | |
|---|---|
| Steer, heifer, rib, choice | 25½ |
| Steer, heifer, rib, good | 24½ |
| Steer, heifer, rib, commercial | 22½ |
| Steer, heifer, rib, utility | 20 |
| Steer, heifer loin, choice | 31 |
| Steer, hfr., loin, good | 29½ |
| Steer, hfr., loin, commercial | 24½ |
| Steer, hfr., loin, utility | 21½ |

Above prices are for Zone 9, plus 50c per cwt. for delivery. Additions for kosher cuts, where permitted, are not included in prices.

### *FRESH PORK CUTS

| | Western |
|---|---|
| Pork loins, fresh, 12 lbs. down | 23½ |
| Shoulders, regular | 20½ |
| Butts, regular, 4/8 lbs. | 24⅝ |
| Hams, regular, under 14 lbs. | 23½ |
| Hams, skinned fresh, under 14 lbs. | 25½ |
| Picnics, fresh, bone in | 19⅝ |
| Pork trimmings, extra lean | 31⅝ |
| Pork trimmings, regular | 19¼ |
| Spareribs, medium | 13½ |
| | City |
| Pork loins, fresh, 10/12 lbs. | 26½ |
| Shoulders, regular | 21⅝ |
| Butts, boneless, C. T. | 31 |
| Hams, regular, under 14 lbs. | 24 |
| Hams, skinned, under 14 lbs. | 26 |
| Picnics, bone in | 19⅝ |
| Pork trimmings, extra lean | 31⅝ |
| Pork trimmings, regular | 19¼ |
| Spareribs, medium | 19 |
| Boston butts, 4/8 lbs. | 27¼ |

### *COOKED HAMS

| | |
|---|---|
| Cooked hams, skin on, fatted, 8 lbs. down | 44 |
| Cooked hams, skinless, fatted, 8 lbs. down | 47¼ |

### *SMOKED MEATS

| | |
|---|---|
| Regular hams, under 14 lbs. | 28 |
| Regular hams, 14/18 lbs. | 27¼ |
| Regular hams, over 18 lbs. | 26¼ |
| Skinned hams, under 14 lbs. | 30¾ |
| Skinned hams, 14/18 lbs. | 30 |
| Skinned hams, over 18 lbs. | 29 |
| Picnics, bone in | 28¾ |
| Bacon, western, 8/12 lbs. | 36¼ |
| Bacon, city, 8/12 lbs. | 35 |
| Beef tongues, light | 31 |
| Beef tongues, heavy | 31 |

*Quotations on pork items are for less than 6,000 lb. lots and include all permitted additions except boxing and local delivery.

### DRESSED HOGS

Hogs, good and choice, head on, leaf fat in.

| | |
|---|---|
| April 26, under 80 lbs. | $14.30 |
| 81 to 90 lbs. | 15.45 |
| 100 to 119 lbs. | 16.86 |
| 120 to 136 lbs. | 17.55 |
| 137 to 153 lbs. | 18.31 |
| 154 to 171 lbs. | 18.18 |
| 172 to 188 lbs. | 18.06 |

### ***DRESSED VEAL

Hide off

| | |
|---|---|
| Choice, 50@275 lbs. | .2213 |
| Good, 50@275 lbs. | .2113 |
| Commer., 50@275 lbs. | .1913 |
| Utility, 50@275 lbs. | .1713 |

***Quotations are for zone 9 and include 50c for delivery. An additional ¼c per cwt. permitted if wrapped in stockinette.

### **DRESSED SHEEP AND LAMBS

| | |
|---|---|
| Lamb, choice | 26½ |
| Lamb, good | 25 |
| Lamb, commercial | 23 |
| Mutton, good | 13⅝ |
| Mutton, commer. | 12½ |

**Quotations are for zone 9, plus 50c for koshering.

# CHICAGO PROVISION MARKETS

*From The National Provisioner Daily Market Service*

## CASH PRICES

CARLOT TRADING LOOSE, BASIS, F.O.B. CHICAGO OR CHICAGO BASIS

THURSDAY, MAY 4, 1944

### REGULAR HAMS

| | Fresh or Frozen | S.P. |
|---|---|---|
| 8-10 | 21½ | 21½ |
| 10-12 | 21½ | 21½ |
| 12-14 | 21½ | 21½ |
| 14-16 | 20¾ | 20¾ |

### BOILING HAMS

| | Fresh or Frozen | S.P. |
|---|---|---|
| 16-18 | 20¾ | 20¾ |
| 18-20 | 19¾ | 19¾ |
| 20-22 | 19¾ | 19¾ |

### SKINNED HAMS

| | Fresh or Frozen | S.P. |
|---|---|---|
| 10-12 | 23½ | 23½ |
| 12-14 | 23½ | 23½ |
| 14-16 | 22¾ | 22¾ |
| 16-18 | 22¾ | 22¾ |
| 18-20 | 21⅞ | 21⅞ |
| 20-22 | 21⅞ | 21⅞ |
| 22-24 | 21⅞ | 21⅞ |
| 24-26 | 21⅞ | 21⅞ |
| 25-30 | 21⅞ | 21⅞ |
| 25/up | 21⅞ | 21⅞ |

### PICNICS

| | Fresh or Frozen | S.P. |
|---|---|---|
| 4- 6 | †19½@19¾ | 19¾ |
| 6- 8 | †19½@19¾ | 19¾ |
| 8-10 | †19½@19¾ | 19¾ |
| 10-12 | †19½@19¾ | 19¾ |
| 12-14 | †19½@19¾ | 19¾ |

Short shank ½c over.

### BELLIES

(Square Cut Seedless)

| | Fresh or Frozen | Cured |
|---|---|---|
| 6- 8 | 17½ | 18½ |
| 8-10 | 16⅝ | 17⅝ |
| 10-12 | 16⅝ | 17⅝ |
| 12-14 | 15½ | 16½ |
| 14-16 | 15½ | 16½ |
| 16-18 | 14⅝ | 15⅝ |

### D. S. BELLIES

| | Clear | Rib |
|---|---|---|
| 18-20 | 14½ | 14½ |
| 20-25 | 14½ | 14½ |
| 25-30 | 14½ | 14½ |
| 30-35 | 14½ | 14½ |
| 35-40 | 14½ | 14½ |
| 40-50 | 14½ | 14½ |

### GREEN AMERICAN BELLIES

| | |
|---|---|
| 16-20 | 13¾ |
| 20-25 | 13¾ |
| 25 and up | 13¾ |

### FAT BACKS

| | Green or Frozen | Cured |
|---|---|---|
| 6- 8 | 10½ | 10½ |
| 8-10 | 10½ | 10½ |
| 10-12 | 10½ | 10½ |
| 12-14 | 10⅝ | 10⅝ |
| 14-16 | 10⅝ | 10⅝ |
| 16-18 | 11½ | 11½ |
| 18-20 | 11½ | 11½ |
| 20-25 | 11¼ | 11¼ |

### OTHER D. S. MEATS

| | Fresh or Frozen | Cured |
|---|---|---|
| Regular plates | 10½ | 11 |
| Clear plate | 9½ | 10 |
| †Jowl butts | 9-9½ | 9½-10 |
| †Square jowls | 10¾@11 | 12 |

†Quoted below ceiling.

### *FANCY MEATS

| | |
|---|---|
| Tongues, Type A | 23½ |
| Sweetbreads, beef, Type A | 24½ |
| Sweetbreads, veal, Type A | 41½ |
| Beef kidneys | 12½ |
| Lamb fries, per lb. | 29½ |
| Livers, beef, Type A | 24½ |
| Oxtails, under ¾ lb. | 9½ |

*Prices carlot and loose basis for zone 9. For lots under 500 lbs. add $0.625.

### BUTCHERS' FAT

| | |
|---|---|
| Shop fat | $3.25 per cwt. |
| Breast fat | 4.25 per cwt. |
| Edible suet | 5.00 per cwt. |
| Inedible suet | 4.75 per cwt. |

## FUTURE PRICES

MONDAY, MAY 1, 1944

| LARD | Open | High | Low | Close |
|---|---|---|---|---|
| May | | | | 13.75ax |
| July | | | No bids or offerings | |
| Sept. | | | No bids or offerings | |
| Dec. | | | No bids or offerings | |
| Jan. | | | No bids or offerings | |

TUESDAY, MAY 2, 1944

| | |
|---|---|
| May | 13.75ax |
| July | No bids or offerings |
| Sept. | No bids or offerings |
| Dec. | 13.00b |
| Jan. | No bids or offerings |

WEDNESDAY, MAY 3, 1944

| | |
|---|---|
| May | No bids or offerings |
| July | 13.50ax |
| Sept. | No bids or offerings |
| Dec. | 12.87½b |
| Jan. | No bids or offerings |

THURSDAY, MAY 4, 1944

| | |
|---|---|
| May | No bids or offerings |
| July | No bids or offerings |
| Sept. | No bids or offerings |
| Dec. | No bids or offerings |
| Jan. | No bids or offerings |

FRIDAY, MAY 5, 1944

| | |
|---|---|
| May | No bids or offerings |
| July | No bids or offerings |
| Sept. | No bids or offerings |
| Dec. | 12.87½b |
| Jan. | No bids or offerings |

### WEEK'S LARD PRICES

Prices of cash, loose and leaf lard on the Chicago Board of Trade.

| | Cash | Loose | Leaf |
|---|---|---|---|
| Saturday, April 29 | 13.80n | 12.80n | 12.75n |
| Monday, May 1 | 13.80n | 12.80n | 12.75n |
| Tuesday, May 2 | 13.80n | 12.80n | 12.75n |
| Wednesday, May 3 | 13.80n | 12.80n | 12.75n |
| Thursday, May 4 | 13.80n | 12.80n | 12.75n |
| Friday, May 5 | 13.80n | 12.80n | 12.75n |

### Packers' Wholesale Prices

| | |
|---|---|
| Refined lard, tierces, f.o.b. Chicago C. L. | 14.55 |
| Kettle rend., tierces, f.o.b. Chicago C. L. | 15.05 |
| Leaf, kettle rend., tierces, f.o.b. Chicago C. L. | 15.05 |
| Neutral, tierces, f.o.b. Chicago C. L. | 15.55 |
| Shortening, tierces, c.a.f. | 16.50 |

## EASTERN FERTILIZER MARKETS

New York, May 3, 1944

The fertilizer season is drawing to a close and due to the wet weather, shipments are still being made to the farms. There are no new developments in the South American situation and very little material is expected to arrive for some time to come. Sales of feeding materials are being made at ceiling prices with a good demand noted. Some sales of fishmeal have been made for shipment from Chesapeake Bay.

## CHICAGO PROV. SHIPMENTS

Provision shipments from Chicago for the week ended April 29, 1944, were reported as follows:

| | Week April 29 | Previous week | Same week '43 |
|---|---|---|---|
| Cured meats, lbs. | 29,477,000 | 25,395,000 | 42,927,000 |
| Fresh meats, lbs. | 40,571,000 | 40,742,000 | 35,906,000 |
| Lard, lbs. | 9,021,000 | 8,931,000 | 3,204,000 |

Bale or basketful—if it's waste paper, war needs it!

# BY-PRODUCTS—FATS—OILS

## TALLOWS AND GREASES

**TALLOW AND GREASE.**—Buying orders for tallows and greases are slowing up somewhat and the market had a draggy appearance at times. The larger soapers have been very particular in their selections and the lower grades of greases find slow sale. A few tanks of grease were unsold at times during the week, the first such report in many months. The CCC was credited with taking about 9,500,000 lbs. of P.S. lard in tanks and about 8,500,000 lbs. in drums this week. Hog slaughter remains high and tallow production good, with demand for the latter slightly better than the call for grease.

A moderate amount of business was reported this week with sales of fancy tallow at 8⅞c, choice tallow at 8¾c, special tallow, 8½c, white grease, 8⅞c, B-white grease, 8½c, and yellow grease at 8⅜c, all f.o.b. shipping points. Sales in the East were less numerous and demand appeared to be a little better than in the Midwest.

**NEATSFOOT OIL.**—Most of the business in neatsfoot oils is in small lots. Demand is only fair but prices are holding rather firm for all grades.

**STEARINE.**—There is little change in this branch of the market. Offerings remain moderate and buying demand is fairly broad for all grades. Prime oleo stearine is quoted at 10.61c and yellow grease stearine at 8⅜c.

**OLEO OIL.**—The market is a little spotty on oleo oils, but buying orders are fair so that supplies are cleaned up. Extra oleo oil is quoted at 13.04c and prime at 12.75c, both in tierces.

**GREASE OIL.**—The market is unchanged. No. 1 oil continues to be quoted at 14¼c, prime burning, 15¼c, and acidless tallow oil is quoted at 13½c.

## VEGETABLE OILS

The general situation in vegetable oils remains mostly unchanged. Volume of business from day to day was again light this week, with the market maintaining a quiet position. New business is reported light, with most trading on previous contracts. The glut in hog marketings and heavy output of grease have not changed the tone of oils greatly. There is very little business in lard with stocks at 7 markets showing another increase compared with a month earlier.

**SOYBEAN OIL.**—Very little trading was noted in soybean oil again this week. Demand is reported to be only fair, but no reports of product piling up are heard. Refined, unbleached, undeodorized soybean oil is quoted at 12.59c and crude in tank cars at 11¾c.

**PEANUT OIL.**—Fairly active inquiry is reported for peanut oil with not a great deal of product being offered except on previous contracts. Sales, when reported, are at full ceiling levels, with crude at 13c, Southeast, and 12⅞c in tank cars in the Southwest.

**OLIVE OIL.**—The import restrictions on olive oil are unchanged, but there is a feeling that negotiations may be completed soon. Meanwhile, demand is good for packaged oil.

**COTTONSEED OIL.**—Practically no new business is being developed in cottonseed oil. Most mills are closed down for the season and a little oil is moving on previous contracts. Crop preparations were further delayed by rains, but there is still ample time to complete planting operations.

Quotations on Friday were: Area A, 13.125; Area B, 13.40; Area C, 12.875; Area D, 12.75; Area E, 12.625, and Area F, 12.50. (See page 25 of September 18, 1943, issue for explanation of area designations as used in the Provisioner.

## BY-PRODUCTS MARKETS

### Blood

| | Unit Ammonia |
|---|---|
| Unground, loose | $3.50* |

### Digester Feed Tankage Materials

| | |
|---|---|
| Unground, per unit ammonia | $4.50* |
| Liquid, stick, tank cars | $1.75@2.00 |

### Packinghouse Feeds

| | Carlots, per ton |
|---|---|
| 65% digester tankage, bulk | $78.50 |
| 60% digester tankage, bulk | 71.00 |
| 55% digester tankage, bulk | 65.00 |
| 50% digester tankage, bulk | 60.50 |
| 45% digester tankage, bulk | 54.00 |
| 50% meat and bone meal scraps, bulk | 70.00 |
| †Bloodmeal | 80.45* |
| Special steam bone-meal | 50.00@55.00 |

†Based on 15 units of ammonia.

### Bone Meal (Fertilizer Grades)

| | Per ton |
|---|---|
| Steam, ground, 3 & 50 | 35.00@36.00 |
| Steam, ground, 2 & 20 | 35.00@36.00 |

### Fertilizer Materials

| | Per ton |
|---|---|
| High grade tankage, ground 10@11% ammonia | $ 3.85@ 4.00 |
| Bone tankage, unground, per ton | 30.00@31.00 |
| Hoof meal | 4.25@ 4.50 |

### Dry Rendered Tankage

| | Per unit |
|---|---|
| Hard pressed and expeller unground 45 to 75% protein | $1.25* |

### Gelatine and Glue Stocks

| | Per cwt. |
|---|---|
| Calf trimmings (limed) | $1.00* |
| Hide trimmings (limed) | .90* |
| Sinews and pizzles (green, salted) | 1.00* |
| | Per ton |
| Cattle jaws, skulls and knuckles | $45.00 |
| Pig skin scraps and trim, per lb. | 7¼@7½ |

*Denotes ceiling price, f.o.b. shipping point.

### Bones and Hoofs

| | Per ton |
|---|---|
| Round shins, heavy | $70.00@80.00 |
| light | 70.00 |
| Flat shins, heavy | 65.00@70.00 |
| light | 65.00 |
| Blades, buttocks, shoulders & thighs | 62.50@65.00 |
| Hoofs, white | 55.00@57.50 |
| Hoofs, house run, assorted | 40.00 |
| Junk bones | $30.00 |

‡Delivered Chicago.

### Animal Hair

| | |
|---|---|
| Winter coil, dried, per ton | $ 60.00 |
| Summer coil dried, per ton | 35.00@37.50 |
| Winter processed, lb. | nominal |
| Winter processed, gray, lb. | 5 |
| Cattle switches | 4 @ 4½ |


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2-STAGE GRINDERS
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DRIED BLOOD TANKAGE
and other
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# HIDES AND SKINS

**Hide markets active from Coast to Coast—Packer hide permits filled—Two packers clear calf and kipskins—New price schedule still awaited.**

## Chicago

PACKER HIDES.—New WPB buying permits for April hides were released Monday morning, May 1, as expected, and trading opened up immediately in all markets. The local packers cleared the bulk of their April hides on the first day of the week, and cleaned out April bulls at mid-week, and permits calling for packer descriptions are now pretty well filled. The larger outside packers moved their April production mostly on the opening day of the week and are reported to be well sold up.

All packer descriptions moved at full ceiling prices, with the optional method of salting in general use, whereby heavy Colorados are salted and move with other heavy brands at 14½c, while extreme light brands in such cases move with lights also at 14½c; extreme light brands, when salted alone, bring 15c.

Reports in the trade vary as to the size of this month's permits. Apparently there was some reduction in cases where buyers had taken on South American hides recently but in general permits were said to average out about the same as last month. There are a few packer hides being carried over but these are mostly small lots and unclosed packs, according to traders, and seasonal improvement usually begins to show up in the April take-off. However, there seemed to be a general willingness to clear the whole month's production, including calfskins, rather than follow the usual practice of holding some trading over for next week. The uncertainty regarding the provisions of the new hide price schedule may have had something to do with this attitude. The latest rumor is that the new schedule may be released about May 15 but this will allow only about two weeks for the trade to become familiar with the details, as the last postponement was effective until June 1.

Federal inspected cattle slaughter has held up well during the entire month and is running around 30 percent over the same time last year, whereas some decline had been expected during the second quarter. Slaughter at 32 packing centers for week ended April 29 totalled 179,255 head of cattle, as compared with 177,667 for previous week, and 143,561 for the corresponding week a year ago. Calf slaughter was 87,141 head, as against 93,483 for previous week, and 56,707 for same week a year ago. With permitted tanning operations stepped up by the WPB, as announced last week, the shortage in labor supply is currently a greater handicap to tanners than the supply of hides.

OUTSIDE SMALL PACKER.—A great many of the better known small packer productions were lined up in advance for regular buyers and these moved as soon as permits became valid, all going at the ceiling of 15c flat, trimmed, for all-weight native steers and cows, and 14c for brands, f.o.b. shipping points. Hides generally have been running to very heavy average and upper leather tanners have favored the lighter average stock. A number of lots of 55 lb. and up hides are reported still available, with some buyers still shopping around, although the bulk of the permits have been filled. Some lots are beginning to run lighter, and this will be more apparent on May production.

PACIFIC COAST.—There was trading in the Pacific Coast market at midweek involving a couple of the larger April productions, which moved at the maximum of 13½c, flat, for steers and cows, and 10c for bulls, f.o.b. shipping point. Further activity was reported later and it is thought that the Coast market may be cleaned up before the end of this week.

FOREIGN WET SALTED HIDES.—There is a steady movement in the South American market, at unchanged price levels for stock going to the United Nations. Early this week, buyers in the States took 6,000 Argentine heavy steers, also 4,000 Sansinena and 2,000 Rosa Fe steers; 1,000 Rosa Fe reject light steers and 2,000 Municipal extremes came to the States. Buyers who at times operate for both the States and England took 2,500 LaPlata and 4,000 Municipal heavy steers and 1,000 Smithfield reject light steers; other buyers took 1,000 Municipal heavy steers and 2,000 LaPlata light steers.

COUNTRY HIDES.—There was a fair volume of business reported at the opening of the week on country all-weight hides at the maximum of 15c flat, trimmed, or 14c flat, untrimmed, f.o.b. shipping points, with brands moving at a cent less; glue hides sold at 12½@13c, trimmed, and country bulls at 11@11½c, trimmed. Light average stock is readily sold, as upper leather tanners favor the light country hides in preference to heavy small packer stock; there are several cars of country hides running 55 lb. avge. or more still on the market but country kill will be falling off sharply from now on and these will be wanted later.

CALFSKINS.—Trading in packer calfskins got under way earlier than usual this month. Two local packers have already cleared the bulk of their April calfskins, and another will probably dispose of April production before the end of the week; one small April production is being held over until early next week. Market is strong at maximum of 27c for heavies and 23½c for lights under 9½ lbs., but practically all trading is being done on New York trim and selection.

Collectors have cleared their small holdings of city calfskins, usually on New York trim and selection; on a per pound basis, market is quotable at 20½c for 8/10 lb., and 23c for 10/15 lb., with outside cities salable same basis. Country calfskins moved at 16c for 10 lb. and down and 18c for 10/15 lb. City light calf and deacons are salable at $1.43, selected.

KIPSKINS.—Two packers have already moved their April kipskins and another is expected to dispose of April production before the week-end. Market is strong at 20c for 15-30 lb. natives, and 17½c for brands; production is light at this season and, except for a few untrimmed heavy kips, all trading is on New York selection.

City kipskins were in limited supply, as usual at this season, and have already cleared; market is strong at 18c for 15-30 lb. natives and 17c for brands, with outside cities quotable at same prices, but some sales are being made on New York selection and prices. Country kips sold at 16c, flat, f.o.b. shipping point.

Packer regular slunks are firm at $1.10, flat, and hairless at 55c, flat, the last trading prices.

SHEEPSKINS.—Production of packer shearlings has been below normal but some packers report a sharp increase during the latter part of this week, and the season should be in full swing in another week or two. Bad weather in the South and the shortage of labor has delayed operations, so production has not increased as fast as expected. This is reflected in a little more interest by the larger buyers in offerings for early shipment. Two cars moved this week, No. 1's at $1.60, No. 2's $1.20, and No. 3's 90c, a concession of 5c on the No. 2's and steady for the other grades. Producers are inclined to keep sold up, in view of the surplus government owned shearlings and tanned stock to be disposed of, but production will be far below last year. Pickled skins are kept well sold up at individual ceilings by grades, with production now declining; market quoted usually $7.75@8.00 per doz. packer sheep and lamb skins. Packer wool pelts last sold at $4.00@4.10 per cwt. liveweight basis for April pelts. Some trading by outside packers is scheduled for late this week and early next, but the impression is that bids will be lower; average weight is heavier and pelts show more manure because of recent unfavorable weather conditions.

## New York

PACKER HIDES.—There was action early in the week in the New York packer hide market at full ceiling prices for all grades, and most packers are said to be about sold up, with permits generally filled.

CALFSKINS.—Demand for calfskins is far in excess of supply. Collectors were active at the opening of the week, moving 3-4's at $1.15, 4-5's at $1.30, 5-7's $1.65, 7-9's $2.60, 9-12's $3.55, 12/17 kips $3.95, and 17 lb. up $4.35. Packer calfskins are quotable strong at the ceiling, 3-4's at $1.25, 4-5's $1.40, 5-7's $1.80, 7-9's $2.80, 9-12's $3.80, 12/17 kips $4.20, and 17 lb. up $4.60.

# WEEK'S CLOSING MARKETS

## CHICAGO HIDE QUOTATIONS

**PACKER HIDES**

| | Week ended May 5, '44 | Prev. week | Cor. week, 1943 |
|---|---|---|---|
| Hvy. nat. strs. | @15½ | @15½ | @15½ |
| Hvy. Tex. strs. | @14½ | @14½ | @14½ |
| Hvy. butt brnd'd strs... | @14½ | @14½ | @14½ |
| Hvy. Col. strs. | @14 | @14 | @14 |
| Ex-light Tex. strs. | @15 | @15 | @15 |
| Brnd'd cows... | @14½ | @14½ | @14½ |
| Hvy. nat. cows. | @15½ | @15½ | @15½ |
| Lt. nat. cows.. | @15½ | @15½ | @15½ |
| Nat. bulls..... | @12 | @12 | @12 |
| Brnd'd bulls.. | @11 | @11 | @11 |
| Calfskins ..... | 23½@27 | 23½@27 | 23½@27 |
| Kips, nat..... | @20 | @20 | @20 |
| Kips, brnd'd... | @17½ | @17½ | @17½ |
| Slunks, reg.... | @1.10 | @1.10 | @1.10 |
| Slunks, hrls.... | @55 | @55 | @55 |

**CITY AND OUTSIDE SMALL PACKERS**

| | | | | |
|---|---|---|---|---|
| Nat. all-wts... | @15 | @15 | @15 | |
| Branded all-wts. | @14 | @14 | @14 | |
| Nat. bulls..... | @11½ | @11½ | @11½ | |
| Brnd'd bulls... | @10½ | @10½ | @10½ | |
| Calfskins ..... | 20½@23 | 20½@23 | 20½@23 | |
| Kips ..... | @18 | @18 | @18 | |
| Slunks, reg.... | @1.10 | @1.10 | @1.10 | |
| Slunks, hrls.... | @55 | @55 | @55 | |

All packer hides and all calf and kipskins quoted on trimmed, selected basis; small packer hides quoted flat, trimmed; all slunks quoted flat.

**COUNTRY HIDES**

| | | | | |
|---|---|---|---|---|
| Hvy. steers.... | @15 | @15 | @14½ | |
| Hvy. cows..... | @15 | @15 | @14½ | |
| Buffs ..... | @15 | @15 | @15 | |
| Extremes ..... | @15 | @15 | @15 | |
| Bulls ..... | @11½ | @11½ | 10 @10½ | |
| Calfskins ..... | 16 @18 | 16 @18 | 16 @18 | |
| Kipskins ..... | @16 | @16 | @16 | |
| Horsehides .... | 6.50@8.00 | 6.50@8.00 | 6.50@7.75 | |

All country hides and skins quoted on flat basis.

**SHEEPSKINS**

| | | | | |
|---|---|---|---|---|
| Pkr. shearlgs.. | @1.60 | @1.60 | @2.15 | |
| Dry pelts..... | 26 @26½ | 26 @26½ | 28 @29 | |

## OLEOMARGARINE

White domestic vegetable.....19
White animal fat.....16½
Water churned pastry.....17½
Milk churned pastry.....18½
Vegetable type .....unquoted

## VEGETABLE OILS

White, deodorized, summer oil, in tank cars, del'd Chicago .....14.55
Yellow, deodorized, salad or winterized oil, in tank cars, del'd Chicago.....14.93
Raw soap stocks:
Cents per lb. dlvd. in tank cars.
Cottonseed foots, basis 50% T.F.A.
Midwest and West Coast..... 3½
East ..... 3⅝
Corn foots, basis 50% T.F.A.
Midwest ..... 3⅝
East ..... 3½
Soybean foots, basis 50% T.F.A.
Midwest and West Coast..... 3⅝
East ..... 3½
Soybean oil, in tanks, f.o.b. mills, Midwest...11¾
Corn oil, in tanks, f.o.b. mills.....12¾
Manufacturer to jobber prices, f.o.b.

## FRIDAY'S CLOSING

### Provisions

Buying interest centered on light hams, loins and spareribs today, but these items were scarce. Heavy green bellies and heavy green skinned hams were weak, with buying light. Trimmings again sold under ceilings.

### Cottonseed Oil

Quotations on New York bleachable cottonseed oil, Friday's close, were: May and July 14.00n; Sept., Oct., Dec. and Jan. 13.75n.

## INEDIBLE TALLOW RATES

The Interstate Commerce Commission has upheld freight rates on inedible tallow from Minneapolis and other Minnesota points to Chicago and Peoria and other points in basic territory, and from Duluth and Madison to Chicago. However, the commission found the rate from Madison to points in the Chicago switching district in Illinois and Indiana unduly prejudicial to Oscar Mayer & Co. and unduly preferential of shippers at Fond du Lac, Green Bay and other Wisconsin points and Rockford and Freeport, Ill.

## CHICAGO HIDE MOVEMENT

Receipts of hides at Chicago for the week ended April 27, 1944, were 6,390,000 lbs.; previous week, 5,878,000 lbs.; same week last year, 7,288,000 lbs.; Jan. 1 to date, 105,416,000 lbs.; a year earlier, 107,238,000.

Shipments of hides from Chicago for week ended April 27, 1944, were 3,897,000 lbs.; previous week 5,534,000 lbs.; same week last year, 6,302,000 lbs.; Jan. 1 to date, 74,108,000 lbs.; corresponding period in 1943, 81,030,000 lbs.

## FDA Purchases and Announcements

PURCHASES. — Purchases by the CCC for the week ended April 15 included 203,411 bundles, 100-yards each, hog casings; 1,250,000 lbs. dehydrated pork; 82,000 lbs. beef suet; 6,972,000 lbs. cured pork; 1,829,100 lbs. packer hog sides; 455,106 lbs. frozen loins; 2,191,600 lbs. frozen pork livers; 1,616,700 lbs. frozen pork hearts; 15,210,300 lbs. frozen pork; 167,000 lbs. frozen beef; 222,100 lbs. frozen veal; 169,300 lbs. frozen lamb and 185,200 lbs. frozen beef hearts.

Purchases for the week ended April 20 included 10,615,000 lbs. lard and 132,658 bundles, 100-yards each, hog casings.

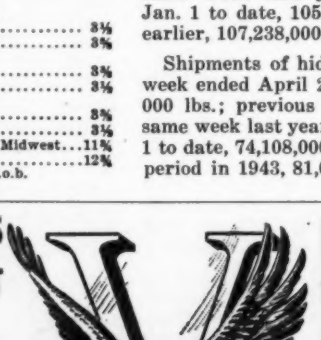
## INDUCTION HEAT FOR MEAT

At a recent meeting of the Eastern Frosted Food Association in New York, M. T. Zarotschenzeff described his experiments in the use of induction heating for the sterilization of meat.

He claimed that the time required for sterilization of meat is two to five minutes and that temperatures of 140 to 350 degs. can be obtained in specific zones with little or no change in the meat structure. Mr. Zarotschenzeff said that he has already applied induction heating to the sterilization of meat cuts, as well as processed products such as sausage and corned beef, at an approximate cost of ⅛ to 1/10c per pound. Particularly good results can be obtained with boneless cuts.

Mr. Zarotschenzeff is especially interested in the possibility of using the process for the sterilization of South American meats, which, unless heat-processed, are now barred from the United States under sanitary regulations.


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BEEF - VEAL - PORK
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CASING HOUSE
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ESTABLISHED 1882
NEW YORK BUENOS AIRES CHICAGO AUSTRALIA LONDON WELLINGTON

## Warns That Fall Cattle Kill May be Record Size

Federally inspected cattle slaughter during October may exceed 2,500,000 head—far above any previous record, Lee Marshall, director of distribution, War Food Administration, declared in a recent address before the Atlantic states division of the National Association of Marketing Officials.

Pointing out that cattle numbers have reached the all-time high of more than 82,000,000 head, Director Marshall said that it seems desirable to reduce that figure to 79,000,000. To do so it will be necessary to slaughter around 35,000,000 head in 1944. If the normal percentage is killed under federal inspection next October, inspected slaughter will exceed 2,500,000 head.

To avoid glutted markets next fall and serious loss through holdovers at terminal markets, he said that it would appear advisable to spread the marketing of the 35,000,000 cattle more evenly through the year.

## FERTILIZER PRICES

BASIS NEW YORK DELIVERY

**Ammoniates**

| | |
|---|---|
| Ammonium sulphate, bulk, per ton, basis ex-vessel Atlantic ports | $29.20 |
| Blood, dried, 16% per unit | 5.53 |
| Unground fish scrap, dried, 11% ammonia, 10% B. P. L., f.o.b. fish factory | 4.75 & 10c |
| Fish meal, foreign, 11½% ammonia, 10% B. P. L., c.i.f. spot | 55.00 |
| May shipment | 55.00 |
| Fish scrap (acidulated), 7% ammonia, 3% A. P. A., f.o.b. fish factories | 4.00 & 50c |
| Soda nitrate, per net ton, bulk, ex-vessel Atlantic and Gulf ports | 30.00 |
| In 200-lb. bags | 32.40 |
| In 100-lb. bags | 33.00 |
| Fertilizer tankage, ground, 10% ammonia, 10% B. P. L., bulk | 4.25 & 10c |
| Feeding tankage, unground, 10-12% ammonia, 15% B. P. L., bulk | 5.53 |

**Phosphates**

| | |
|---|---|
| Bone meal, steam, 3 and 50 bags, per ton, f.o.b. works | $45.00 |
| Bone meal, raw, 4½% and 50%, in bags, per ton, f.o.b. works | 40.00 |
| Superphosphate, bulk, f.o.b. Baltimore, 19% per unit | .64 |

**Dry Rendered Tankage**

| | |
|---|---|
| 45/60% protein, unground | $ 1.25 |

## ST. LOUIS HOGS IN APRIL

Receipts, weights and range of top prices for hogs at St. Louis National Stock Yards, Ill. for April, 1944, with comparisons, reported by H. L. Sparks & Co., were:

| | Apr. 1944 | Apr. 1943 |
|---|---|---|
| Total receipts | 306,142 | 259,002 |
| Average weight, lbs. | 223 | 233 |
| Top prices: | | |
| Highest | $ 14.15 | $ 16.00 |
| Lowest | 13.70 | 14.60 |
| Average cost | 13.37 | 14.93 |

## LIVESTOCK RECEIPTS BY TRUCK

Receipts of driven-in livestock at 68 public stockyards throughout the country during March, 1944, included 906,048 cattle, 317,107 calves, 3,179,413 hogs and 434,664 sheep. During the same month in 1943, truck receipts totaled 877,270 cattle, 266,623 calves, 2,075,449 hogs and 448,084 sheep.

## WOOL SALES GOOD

Bidding on Montevideo wools at the sixth stockpile auction in Boston this week was very active, with prices paid being higher than at previous sales. Of 1,037,855 lbs. offered, 930,677 lbs. were sold. Prices on lots sold averaged 4.14c, grease basis, above upset.

Australian wools were slower than in the previous sale. Of 12,172,158 lbs. offered, 7,037,281 lbs. were sold, with prices on lots averaging 7/10c above upset values. Bidding was comparatively more active on super-fine wools. Medium burry wools continued extremely slow. No scoured or carbonized wools were offered.

## SOUTHERN LIVESTOCK KILL

Livestock slaughtered in packing plants and abattoirs during March, 1944, in Alabama, Florida and Georgia:

| | Mar. 1944 | Mar. 1943 |
|---|---|---|
| Cattle | 27,800 | 23,352 |
| Calves | 10,548 | 6,257 |
| Hogs | 193,889 | 146,740 |
| Sheep | 96 | 127 |

## PACIFIC COAST LIVESTOCK

Receipts for five days ended April 28:

| | Cattle | Calves | Hogs | Sheep |
|---|---|---|---|---|
| Los Angeles | 4,853 | 982 | 5,625 | 1,196 |
| San Francisco | 800 | 239 | 3,600 | 2,100 |
| Portland | 1,600 | 200 | 5,050 | 700 |





The ever increasing shortage of manpower and materials continues to prove the wisdom of those who buy long life U. S. Slicing equipment. Under present conditions—where machines must last "extra years"—and when equipment service men are few and far between, U. S. quality and dependability prove their worth as never before. In the not too distant future we hope to again be producing our regular line of equipment as well as *other new U. S. Quality Food Machines* ... A few genuine U. S. Slicers are available monthly under present government regulations.

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45th Anniversary Year

U.S. SLICING MACHINE CO.
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# LIVESTOCK MARKETS *Weekly Review*

## Program Recommended by Swine Industry

Maintenance of the present floor on hog prices and high levels of livestock production, as well as the encouragement of maximum feed production, were among the recommendations of the committee on increasing feed supplies, who met during the swine industry meeting sponsored by the U. S. Department of Agriculture in Chicago early in April.

Representatives of every segment of the swine industry, including pork processors, participated in the meeting for the development of an overall program of sound management, adequate feeding, proper disease control and careful breeding.

The committee on hog production and marketing, which included W. T. Reneker of Swift & Company and R. J. Eggert of the American Meat Institute, said that the group did not feel justified in recommending any change in goals suggested for fall farrowing. The committee said it believed the 1944 goals—62,000,000 spring pigs and 42,500,000 fall pigs—are attainable in view of present feed supplies, plus anticipated feed production in 1944, based on normal yields and acreage in line with WFA recommendations. The committee urged:

1.—That because of the present tight feed situation, hog producers should plan to finish their hogs in the 200-to 240-lb. weight range. This would result in more efficient use of feed, production of more meat and less lard per unit of feed and would be consistent with establishing the right type and weight of market hog for the post-war period. Marketing at these handy weights should also enable producers to finish the current crop from available feed supplies, thus avoiding the danger of forced liquidation of unfinished hogs.

2.—Some action should be taken to encourage earlier marketing and a more even flow of hogs during the fall and winter in order to avoid serious gluts such as those which occurred in December, January and February. The most practical solution of this problem is some system of seasonal price differentials. Announcement of such differentials should be made immediately because feeding and marketing plans for the spring pig crop must be made now.

3.—Extreme pressure placed on transportation and labor make it important that both be conserved and production of swine directed to areas of feed grain production. Unnecessary and distant shipment of bulky feed grains to enable inexperienced marginal operators to increase swine production should be discouraged. Wherever possible, supplementary imported feed grains should be directed to maintain normal swine production in feed deficit areas.

## CORN BELT DIRECT TRADING

(Reported by U. S. Department of Agriculture, Food Distribution Administration.)

Des Moines, Ia., May 4.—At the 19 concentration yards and 11 packing plants in Iowa and Minnesota, prices were weak to 25c lower.

Hogs, good to choice:

| | |
|---|---|
| 160-180 lb. | $10.50@12.80 |
| 180-200 lb. | 11.75@13.40 |
| 200-330 lb. | 11.45@13.10 |
| 330-360 lb. | 11.20@12.25 |

Sows:

| | |
|---|---|
| 270-400 lb. | $10.55@11.20 |
| 400-450 lb. | 10.45@11.00 |

Receipts of hogs at Corn Belt markets for the week ended May 4:

| | This week | Last week |
|---|---|---|
| Friday, Apr. 28 | 47,400 | 39,900 |
| Saturday, Apr. 29 | 37,800 | 41,600 |
| Monday, May 1 | 48,200 | 52,600 |
| Tuesday, May 2 | 39,900 | 42,000 |
| Wednesday, May 3 | 40,300 | 55,600 |
| Thursday, May 4 | 41,100 | 40,100 |

## NEW YORK LIVESTOCK

Livestock prices at Jersey City, May 2, 1944, as reported by the Office of Distribution:

CATTLE:

| | |
|---|---|
| Steers, good and choice | unquoted |
| Cows, good | $ 12.50 |
| Cows, common and cutter | 7.50@10.00 |
| Cows, canner | 6.50@ 7.25 |
| Bulls, good | 11.00 |
| Bulls, light and medium | 8.50@10.50 |

CALVES:

| | |
|---|---|
| Vealers, choice | $18.00@18.50 |
| Vealers, common to medium | 9.50@15.50 |

HOGS:

| | |
|---|---|
| Hogs, good and choice, 160@200 lbs. | $ 13.90 |
| Hogs, good and choice, 200@270 lbs. | 14.30 |
| Sows | 10.00@10.50 |

LAMBS:

| | |
|---|---|
| Lambs, good to choice | $ 15.00 |

Receipts of salable livestock at Jersey City and 41st st., New York market for week ended April 29, 1944:

| | Cattle | Calves | Hogs* | Sheep |
|---|---|---|---|---|
| Salable receipts | 820 | 824 | 2,063 | 1,653 |
| Total with directs | 6,307 | 9,033 | 28,094 | 31,386 |
| Previous week: | | | | |
| Salable receipts | 924 | 353 | 1,727 | 1,297 |
| Total with directs | 5,139 | 9,268 | 28,209 | 43,922 |

*Including hogs at 31st street.

## STOCKERS AND FEEDERS

Stockers and feeder shipments received in eight Corn Belt States[1] in March, 1944:

| | Cattle and Calves March 1944 | March 1943 |
|---|---|---|
| Stockyards | 61,738 | 112,233 |
| Direct | 10,907 | 26,065 |
| Total, March | 72,645 | 138,317 |
| January-March, 1944 | 235,281 | 326,668 |
| | Sheep and lambs | |
| Stockyards | 60,910 | 132,515 |
| Direct | 32,801 | 87,480 |
| Total, March | 93,711 | 220,995 |
| January-March, 1944 | 320,859 | 560,227 |

[1]Data in this report are obtained from offices of state veterinarians. Under "Public Stockyards" are included stockers and feeders which were bought at stockyards markets. Under "Directs" are included stockers and feeders coming from other states from points other than public stockyards, some of which are inspected at public stockyards while stopping for food, water and rest.




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INDIANAPOLIS, IND. MONTGOMERY, ALA
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Indianapolis, Indiana

*Central*
LIVESTOCK ORDER BUYING CO
South St. Paul, Minn.
West Fargo, N.D. Billings, Mont.

# PACKERS' PURCHASES

Purchases of livestock by packers at principal centers for the week ending Saturday, April 29, 1944, as reported to The National Provisioner:

### CHICAGO

Armour and Company, 14,870 hogs; Swift & Company, 6,171 hogs; Wilson & Co., 9,746 hogs; Agar Packing Co., 9,450 hogs; Shippers, 3,417 hogs; Others, 35,575 hogs.

Total: 25,753 cattle; 4,067 calves; 79,229 hogs; 20,439 sheep.

### KANSAS CITY

| | Cattle | Calves | Hogs | Sheep |
|---|---|---|---|---|
| Armour and Company | 2,106 | 876 | 10,121 | 7,338 |
| Cudahy Pkg. Co. | 1,672 | 566 | 4,480 | 4,819 |
| Swift & Company | 1,477 | 654 | 9,752 | 6,139 |
| Wilson & Co. | 993 | 398 | 5,715 | 3,979 |
| Campbell Soup Co. | 1,163 | 4 | ... | ... |
| Others | 4,140 | 157 | 737 | 7,630 |
| Total | 11,551 | 2,655 | 30,805 | 29,905 |

### OMAHA

| | Cattle and Calves | Hogs | Sheep |
|---|---|---|---|
| Armour and Company | 8,407 | 20,311 | 12,629 |
| Cudahy Pkg. Co. | 5,406 | 13,661 | 8,361 |
| Swift & Company | 5,572 | 11,742 | 8,410 |
| Wilson & Co. | 3,381 | 8,607 | 1,549 |
| Others | ... | 12,536 | ... |

Cattle and calves: Kroger Pkg. Co., 961; Nebraska Beef, 575; Eagle Pkg. Co., 33; Great Omaha Pkg., 129; Geo. Hoffman, 90; Rothschild, M. & Sons, 301; John Roth, 145; So. Omaha Pkg., 682.

Total: 25,681 cattle and calves; 66,857 hogs and 30,949 sheep.

### E. ST. LOUIS

| | Cattle | Calves | Hogs | Sheep |
|---|---|---|---|---|
| Armour and Company | 1,470 | 1,384 | 17,069 | 264 |
| Swift & Company | 2,048 | 1,713 | 14,457 | 1,043 |
| Hunter Pkg. Co. | 1,338 | ... | 7,943 | 104 |
| Heil Pkg. Co. | ... | ... | 2,577 | ... |
| Laclede Pkg. Co. | ... | ... | 3,167 | ... |
| Krey Pkg. Co. | ... | ... | 1,633 | ... |
| Sieloff Pkg. Co. | ... | ... | 606 | ... |
| Others | 2,448 | 99 | 3,158 | ... |
| Shippers | 6,051 | 1,988 | 11,386 | ... |
| Total | 13,355 | 5,184 | 61,996 | 1,411 |

### SIOUX CITY

| | Cattle | Calves | Hogs | Sheep |
|---|---|---|---|---|
| Cudahy Pkg. Co. | 4,766 | 83 | 20,559 | 3,049 |
| Armour and Company | 5,010 | 22 | 18,542 | 3,062 |
| Swift & Company | 3,423 | 45 | 9,973 | 1,686 |
| Others | 451 | ... | 45 | ... |
| Shippers | 9,727 | 1 | 5,986 | 519 |
| Total | 23,377 | 151 | 55,105 | 8,316 |

### ST. JOSEPH

| | Cattle | Calves | Hogs | Sheep |
|---|---|---|---|---|
| Swift & Company | 2,838 | 375 | 20,933 | 10,655 |
| Armour and Company | 2,810 | 547 | 17,239 | 4,185 |
| Others | 2,496 | 54 | 1,043 | 1,185 |
| Total | 8,144 | 976 | 39,215 | 16,025 |

Not including 129 cattle and 6,815 hogs bought direct.

### OKLAHOMA CITY

| | Cattle | Calves | Hogs | Sheep |
|---|---|---|---|---|
| Armour and Company | 1,017 | 619 | 5,808 | 726 |
| Wilson & Co. | 987 | 676 | 6,152 | 448 |
| Others | 183 | 1 | 577 | ... |
| Total | 2,087 | 1,296 | 12,537 | 1,174 |

Not including 104 cattle, 10,293 hogs and 2,375 sheep bought direct.

### FORT WORTH

| | Cattle | Calves | Hogs | Sheep |
|---|---|---|---|---|
| Armour and Company | 889 | 1,114 | 6,275 | 20,037 |
| Swift & Company | 1,160 | 805 | 6,837 | 21,599 |
| Others | 508 | 30 | 1,058 | 1 |
| Total | 2,557 | 1,949 | 14,170 | 41,637 |

### DENVER

| | Cattle | Calves | Hogs | Sheep |
|---|---|---|---|---|
| Armour and Company | 1,140 | 79 | 7,296 | 8,079 |
| Swift & Company | 1,638 | 129 | 8,069 | 5,963 |
| Cudahy Pkg. Co. | 793 | 77 | 3,702 | 3,371 |
| Others | 2,535 | 164 | 2,891 | 474 |
| Total | 5,506 | 449 | 21,958 | 2,287 |

### WICHITA

| | Cattle | Calves | Hogs | Sheep |
|---|---|---|---|---|
| Cudahy Pkg. Co. | 354 | 124 | 2,849 | 1,567 |
| Duan-Osterling | 9 | ... | 80 | ... |
| Fred W. Dold | 42 | ... | 653 | ... |
| Sunflower Pkg. Co. | 48 | ... | 65 | ... |
| Others | 169 | ... | 173 | 22 |
| Total | 687 | 124 | 3,820 | 1,589 |

### CINCINNATI

| | Cattle | Calves | Hogs | Sheep |
|---|---|---|---|---|
| S. W. Gall's Sons | ... | ... | ... | 130 |
| E. Kahn's Sons Co. | 540 | 308 | 7,915 | ... |
| Lakey Packing Co. | 25 | ... | 423 | ... |
| H. H. Meyer Pkg. Co. | 22 | ... | 4,983 | ... |
| C. Schlachter | 288 | 107 | ... | 15 |
| J. & F. Schroth P. Co. | 12 | ... | 3,759 | ... |
| J. F. Stegner Co. | 207 | 117 | ... | ... |
| Others | 1,536 | 728 | 266 | 39 |
| Shippers | ... | 800 | 6,932 | ... |
| Total | 2,630 | 2,060 | 24,956 | 193 |

Not including 1,631 cattle, 41 calves, 1,437 hogs and 4 sheep bought direct.

# LIVESTOCK PRICES AT LEADING MARKETS

Livestock prices at five western markets, Thursday, May 4, 1944, reported by U. S. Dept. of Agriculture, Food Distribution Administration:

| Hogs (soft & oily not quoted): | CHICAGO | NAT. STK. YDS. | OMAHA | KANS. CITY | ST. PAUL |
|---|---|---|---|---|---|
| **BARROWS AND GILTS:** | | | | | |
| Good and Choice: | | | | | |
| 120-140 lbs. | $ 9.00@11.00 | $ 8.60@10.65 | ... | ... | ... |
| 140-160 lbs. | 10.75@12.25 | 10.60@11.65 | $ 9.75@10.75 | $ 9.50@10.65 | $ 9.85@11.35 |
| 160-180 lbs. | 11.75@12.85 | 11.60@12.75 | 10.50@11.75 | 10.40@11.65 | 11.25@12.45 |
| 180-200 lbs. | 12.40@13.75 | 12.50@13.70 | 11.50@13.45 | 11.40@13.50 | 12.35@13.45 |
| 200-220 lbs. | 13.75 only | 13.70 only | 13.45 only | 13.50 only | 13.45 only |
| 220-240 lbs. | 13.75 only | 13.70 only | 13.45 only | 13.50 only | 13.45 only |
| 240-270 lbs. | 13.75 only | 13.70 only | 13.45 only | 13.50 only | 13.45 only |
| 270-300 lbs. | 12.15@13.75 | 12.00@13.70 | 11.85@13.45 | 11.40@13.50 | 12.15@13.45 |
| 300-330 lbs. | 12.00@12.25 | 11.50@12.25 | 11.60@12.00 | 11.25@11.50 | 11.70@11.85 |
| 330-360 lbs. | 11.75@12.10 | 11.25@11.75 | 11.35@11.75 | 11.10@11.35 | 11.50@11.70 |
| Medium: | | | | | |
| 160-220 lbs. | 10.50@12.50 | 10.00@12.75 | 9.50@12.50 | 9.75@12.75 | 11.00@12.00 |
| **SOWS:** | | | | | |
| Good and Choice: | | | | | |
| 270-300 lbs. | 11.50@11.60 | 11.25 only | 10.75@11.00 | 10.45@10.60 | 11.00 only |
| 300-330 lbs. | 11.40@11.50 | 11.25 only | 10.75@11.00 | 10.45@10.60 | 11.00 only |
| 330-360 lbs. | 11.40@11.50 | 11.25 only | 10.75@11.00 | 10.35@10.50 | 11.00 only |
| 360-400 lbs. | 11.40@11.50 | 11.25 only | 10.75@11.00 | 10.35@10.50 | 11.00 only |
| Good: | | | | | |
| 400-500 lbs. | 11.35@11.40 | 11.25 only | 10.75 only | 10.25@10.40 | 10.90@11.00 |
| 450-500 lbs. | 11.25@11.40 | 11.25 only | 10.75 only | 10.25@10.40 | 10.90@11.00 |
| Medium: | | | | | |
| 250-550 lbs. | 9.75@11.00 | 10.00@11.00 | 10.25@10.75 | 10.15@10.50 | 10.65@10.75 |
| **Slaughter Cattle, Vealers, and Calves:** | | | | | |
| STEERS, Choice: | | | | | |
| 700- 900 lbs. | 15.75@16.75 | 15.25@16.25 | 15.00@16.25 | 15.00@16.00 | 15.25@16.25 |
| 900-1100 lbs. | 16.25@17.00 | 15.25@16.25 | 15.25@16.50 | 15.25@16.25 | 15.50@16.50 |
| 1100-1300 lbs. | 16.25@17.00 | 15.50@16.50 | 15.50@16.50 | 15.50@16.25 | 15.50@16.50 |
| 1300-1500 lbs. | 16.25@17.00 | 15.50@16.50 | 15.50@16.50 | 15.50@16.25 | 15.50@16.50 |
| STEERS, Good: | | | | | |
| 700- 900 lbs. | 14.75@15.75 | 14.25@15.25 | 14.00@15.25 | 13.75@15.00 | 14.25@15.50 |
| 900-1100 lbs. | 15.00@16.25 | 14.25@15.25 | 14.25@15.65 | 13.75@15.50 | 14.25@15.50 |
| 1100-1300 lbs. | 15.00@16.25 | 14.50@15.50 | 14.50@15.65 | 14.00@15.50 | 14.25@15.50 |
| 1300-1500 lbs. | 15.00@16.25 | 14.50@15.50 | 14.50@15.65 | 14.00@15.50 | 14.25@15.50 |
| STEERS, Medium: | | | | | |
| 700-1100 lbs. | 12.50@15.00 | 12.25@14.50 | 11.75@14.25 | 11.50@14.00 | 11.75@14.25 |
| 1100-1300 lbs. | 12.75@15.00 | 12.50@14.50 | 12.50@14.50 | 11.75@14.00 | 11.75@14.25 |
| STEERS, Common: | | | | | |
| 700-1100 lbs. | 10.25@12.75 | 10.50@12.50 | 10.50@12.25 | 10.00@11.75 | 10.50@11.75 |
| HEIFERS, Choice: | | | | | |
| 600- 800 lbs. | 15.25@16.25 | 15.00@15.75 | 14.75@15.50 | 14.75@15.75 | 15.00@16.00 |
| 800-1000 lbs. | 15.25@16.50 | 15.00@16.00 | 15.00@15.75 | 14.75@15.75 | 15.00@16.00 |
| HEIFERS, Good: | | | | | |
| 600- 800 lbs. | 14.25@15.25 | 13.75@15.00 | 13.50@15.00 | 13.00@14.75 | 13.75@15.00 |
| 800-1000 lbs. | 14.25@15.50 | 14.00@15.00 | 13.75@15.00 | 13.25@14.75 | 13.75@15.00 |
| HEIFERS, Medium: | | | | | |
| 500- 900 lbs. | 11.00@14.25 | 11.50@14.00 | 11.00@13.75 | 11.25@13.25 | 11.25@13.75 |
| HEIFERS, Common: | | | | | |
| 500- 900 lbs. | 9.25@11.00 | 9.75@11.50 | 9.50@11.00 | 9.00@11.25 | 10.00@11.25 |
| COWS, All Weights: | | | | | |
| Good | 12.75@14.00 | 11.50@13.00 | 11.75@13.25 | 11.50@13.00 | 11.00@13.00 |
| Medium | 11.00@12.75 | 9.75@11.50 | 10.50@11.75 | 10.00@11.50 | 9.25@11.00 |
| Cutter and common | 7.25@11.25 | 8.00@ 9.75 | 7.50@10.50 | 7.50@10.00 | 7.25@ 9.25 |
| Canner | 6.00@ 7.50 | 6.50@ 8.00 | 6.25@ 7.50 | 6.25@ 7.50 | 6.00@ 7.25 |
| BULLS (Ylgs. Excl.), All Weights: | | | | | |
| Beef, good | 12.25@14.00 | 12.00@13.50 | 12.00@12.75 | 12.00@13.00 | 11.00@12.25 |
| Sausage, good | 11.00@12.00 | 11.00@12.00 | 11.25@11.75 | 11.25@12.00 | 10.50@11.50 |
| Sausage, medium | 10.00@11.00 | 10.00@11.00 | 10.00@11.25 | 9.75@11.25 | 9.50@10.50 |
| Sausage, cutter & com. | 8.00@10.00 | 8.50@10.00 | 8.00@10.00 | 8.25@ 9.75 | 7.50@ 9.50 |
| VEALERS, All Weights: | | | | | |
| Good and choice | 14.00@16.00 | 14.00@15.25 | 12.50@14.50 | 13.00@14.00 | 13.50@15.00 |
| Common and medium | 9.50@14.00 | 11.50@14.00 | 8.50@12.50 | 9.00@13.00 | 10.00@13.50 |
| Cull | 6.00@ 9.50 | 7.00@11.50 | 7.00@ 8.50 | 6.50@ 9.00 | 6.00@10.00 |
| CALVES, 500 lbs. down: | | | | | |
| Good and choice | 11.50@14.00 | 11.00@13.00 | ... | 12.00@13.50 | ... |
| Common and medium | 9.50@11.50 | 8.50@11.00 | ... | 8.00@12.00 | ... |
| Cull | 8.50@ 9.50 | 7.00@ 8.50 | ... | 6.00@ 8.00 | ... |
| **Slaughter Lambs and Sheep:**[1] | | | | | |
| LAMBS: | | | | | |
| Good and choice* | 16.15@16.65 | 16.00@16.50 | 15.75@16.25 | 15.50@15.90 | 15.75@16.25 |
| Medium and good* | 14.25@15.75 | 14.00@15.75 | 14.00@15.50 | 14.25@15.25 | 13.75@15.50 |
| Common | 12.00@13.75 | 11.00@13.75 | 11.50@13.75 | 11.50@14.00 | 12.00@13.50 |
| EWES:[2] | | | | | |
| Good and choice* | 9.00@ 9.50 | 7.75@ 8.50 | 8.50@ 9.00 | 8.25@ 8.85 | 8.00@ 9.00 |
| Common and medium | 7.75@ 8.75 | 6.25@ 7.75 | 7.00@ 8.25 | 6.50@ 8.00 | 6.50@ 7.75 |
| FEEDING LAMBS (Range): | | | | | |
| Good and choice | ... | ... | 12.00@13.00 | ... | ... |

[1]Quotations on wooled stock based on animals of current seasonal market weights and wool growth, those on shorn stock on animals with No. 1 and No. 2 pelts.

*Quotations on slaughter lambs of good and choice and of medium and good grades, and on ewes of good and choice grades, as combined, represent lots averaging within the top half of the good and the top half of the medium grades, respectively.

[2]Quotations on ewes (a) wooled, basis.

### ST. PAUL

| | Cattle | Calves | Hogs | Sheep |
|---|---|---|---|---|
| Armour and Company | 2,444 | 2,970 | 26,926 | 1,254 |
| Cudahy Pkg. Co. | 905 | 1,480 | ... | 939 |
| Swift & Company | 5,362 | 4,340 | 39,406 | 2,529 |
| Others | 7,181 | 1,234 | ... | ... |
| Total | 15,892 | 10,033 | 66,332 | 4,722 |

### TOTAL PACKERS' PURCHASES

| | Week ended Apr. 29 | Prev. week | Cor. week, 1943 |
|---|---|---|---|
| Cattle | 137,220 | 122,517 | 115,380 |
| Hogs | 476,980 | 389,852 | 323,752 |
| Sheep | 158,647 | 154,583 | 161,885 |

# SLAUGHTER REPORTS

Special reports to THE NATIONAL PROVISIONER show the number of livestock slaughtered at 15 centers for the week ended April 29, 1944.

### CATTLE

| | Week ended Apr. 29 | Prev. week | Cor. week, 1943 |
|---|---|---|---|
| Chicago† | 25,753 | 24,674 | 18,265 |
| Kansas City | 11,723 | 12,445 | 9,703 |
| Omaha* | 21,126 | 20,005 | 17,803 |
| East St. Louis | 7,304 | 6,775 | 7,921 |
| St. Joseph | 7,753 | 5,399 | 5,826 |
| Sioux City | 11,459 | 10,644 | 10,100 |
| Wichita* | 676 | 3,739 | 1,895 |
| Philadelphia | 2,368 | 2,257 | 1,494 |
| Indianapolis | 2,090 | 2,104 | 1,748 |
| New York & Jersey City | 10,754 | 10,984 | 6,425 |
| Oklahoma City* | 3,587 | 4,044 | 1,368 |
| Cincinnati | 4,961 | 4,789 | 2,441 |
| Denver | 5,516 | 5,408 | 5,544 |
| St. Paul | 14,266 | 12,488 | 12,356 |
| Milwaukee | 3,748 | 3,408 | 2,226 |
| Total | 133,084 | 129,063 | 105,115 |

*Cattle and calves.

### HOGS

| | | | |
|---|---|---|---|
| Chicago | 145,088 | 148,688 | 104,510 |
| Kansas City | 79,812 | 78,696 | 58,781 |
| Omaha | 68,509 | 73,863 | 55,449 |
| East St. Louis[1] | 115,442 | 106,716 | 85,816 |
| St. Joseph | 45,621 | 20,965 | 25,916 |
| Sioux City | 49,234 | 50,198 | 31,306 |
| Wichita | 3,647 | 12,761 | 11,361 |
| Philadelphia | 16,474 | 16,492 | 13,623 |
| Indianapolis | 24,574 | 27,528 | 24,824 |
| New York & Jersey City | 57,949 | 57,750 | 51,806 |
| Oklahoma City | 22,830 | 18,012 | 19,556 |
| Cincinnati | 20,551 | 13,659 | 15,815 |
| Denver | 23,817 | 20,817 | 19,971 |
| St. Paul | 66,332 | 55,321 | 50,180 |
| Milwaukee | 15,443 | 12,837 | 10,303 |
| Total | 755,323 | 714,303 | 579,217 |

[1]Includes National Stock Yards, E. St. Louis, Ill., and St. Louis, Mo.

### SHEEP

| | | | |
|---|---|---|---|
| Chicago† | 20,439 | 23,804 | 26,581 |
| Kansas City | 24,008 | 29,554 | 23,911 |
| Omaha | 29,397 | 31,728 | 33,247 |
| East St. Louis | 1,277 | 2,367 | 6,575 |
| St. Joseph | 14,843 | 16,312 | 19,049 |
| Sioux City | 8,466 | 7,616 | 11,928 |
| Wichita | 1,567 | 2,644 | 3,995 |
| Philadelphia | 1,940 | 1,841 | 2,428 |
| Indianapolis | 466 | 446 | 440 |
| New York & Jersey City | 43,974 | 46,572 | 35,335 |
| Oklahoma City | 3,549 | 1,528 | 3,159 |
| Cincinnati | 212 | 314 | 501 |
| Denver | 6,417 | 9,779 | 14,777 |
| St. Paul | 4,722 | 5,508 | 4,088 |
| Milwaukee | 1,466 | 292 | 934 |
| Total | 162,743 | 180,305 | 186,948 |

†Not including directs.

# RECEIPTS AT CHIEF CENTERS

Receipts at leading markets for the week ended Apr. 29:

| At 20 markets: | Cattle | Hogs | Sheep |
|---|---|---|---|
| Week ended Apr. 29 | 170,000 | 488,000 | 176,000 |
| Previous week | 238,000 | 504,000 | 247,000 |
| Year ago | 234,000 | 537,000 | 284,000 |
| 1942 | 228,000 | 464,000 | 295,000 |
| 1941 | 207,000 | 431,000 | 392,000 |

| At 11 markets: | Hogs |
|---|---|
| Week ended Apr. 29 | 537,000 |
| Previous week | 468,000 |
| Year ago | 423,000 |
| 1942 | 378,000 |
| 1941 | 361,000 |

| At 7 markets: | Cattle | Hogs | Sheep |
|---|---|---|---|
| Week ended Apr. 29 | 166,900 | 482,700 | 174,500 |
| Previous week | 152,300 | 410,400 | 170,900 |
| Year ago | 162,000 | 359,000 | 187,000 |
| 1942 | 167,000 | 311,000 | 204,000 |
| 1941 | 149,000 | 290,000 | 180,000 |

# SOUTHEASTERN RECEIPTS

Receipts of livestock, as reported by the Food Distribution Administration, at eight southern packing plants located at Albany, Columbus, Moultrie, Thomasville, and Tifton, Ga.; Dothan, Ala.; Jacksonville and Tallahassee, Fla., week ended April 28:

| | Cattle | Calves | Hogs |
|---|---|---|---|
| Week ended April 28 | 1,138 | 420 | 17,428 |
| Last week | 1,226 | 336 | 18,961 |
| Last year | 707 | 34 | 8,253 |

# MEAT SUPPLIES AT EASTERN MARKETS

(Reported by the U. S. Office of Distribution, War Food Administration.)

### WESTERN DRESSED MEATS

| | | NEW YORK | PHILA. | BOSTON |
|---|---|---|---|---|
| STEERS, carcass | Week ending April 29, 1944 | 4,888 | 2,384 | 933 |
| | Week previous | 4,467 | 1,961 | 829 |
| | Same week year ago | 4,837 | 1,504 | 1,315 |
| COWS, carcass | Week ending April 29, 1944 | 1,442 | 462 | 921 |
| | Week previous | 1,276 | 1,264 | 1,189 |
| | Same week year ago | 707 | 860 | 1,089 |
| BULLS, carcass | Week ending April 29, 1944 | 853 | 84 | 92 |
| | Week previous | 755 | 137 | 105 |
| | Same week year ago | 113 | 13 | 60 |
| VEAL, carcass | Week ending April 29, 1944 | 10,874 | 1,124 | 833 |
| | Week previous | 12,622 | 803 | 1,007 |
| | Same week year ago | 7,727 | 671 | 450 |
| LAMB, carcass | Week ending April 29, 1944 | 21,913 | 6,636 | 10,000 |
| | Week previous | 18,517 | 7,224 | 17,476 |
| | Same week year ago | 27,748 | 8,202 | 11,326 |
| MUTTON, carcass | Week ending April 29, 1944 | 885 | 53 | 306 |
| | Week previous | 643 | 62 | 340 |
| | Same week year ago | 654 | 129 | 227 |
| PORK CUTS, lbs. | Week ending April 29, 1944 | 2,094,592 | 411,335 | 216,000 |
| | Week previous | 2,175,255 | 435,500 | 282,127 |
| | Same week year ago | 1,175,220 | 429,912 | 204,700 |
| BEEF CUTS, lbs. | Week ending April 29, 1944 | 226,826 | ... | ... |
| | Week previous | 82,387 | ... | ... |
| | Same week year ago | 135,400 | ... | ... |

### LOCAL SLAUGHTERS

| | | | | |
|---|---|---|---|---|
| CATTLE, head | Week ending April 29, 1944 | 10,731 | 2,368 | ... |
| | Week previous | 10,985 | 2,257 | ... |
| | Same week year ago | 6,427 | 1,494 | ... |
| CALVES, head | Week ending April 29, 1944 | 9,718 | 2,180 | ... |
| | Week previous | 10,704 | 2,533 | ... |
| | Same week year ago | 8,618 | 2,501 | ... |
| HOGS, head | Week ending April 29, 1944 | 57,378 | 16,474 | ... |
| | Week previous | 57,312 | 16,492 | ... |
| | Same week year ago | 51,875 | 13,623 | ... |
| SHEEP, head | Week ending April 29, 1944 | 44,022 | 1,940 | ... |
| | Week previous | 46,572 | 1,841 | ... |
| | Same week year ago | 35,646 | 2,428 | ... |

Country dressed product at New York totaled 5,693 veal, 5 hogs and 371 lambs. Previous week 7,143 veal, 1 hog and 450 lambs in addition to that shown above.

# CHICAGO LIVESTOCK

Statistics of livestock at the Chicago Union Stock Yards for current and comparative periods.

### †RECEIPTS

| | Cattle | Calves | Hogs | Sheep |
|---|---|---|---|---|
| Fri., Apr. 28 | 1,393 | 435 | 14,534 | 6,373 |
| Sat., Apr. 29 | 100 | ... | 4,771 | 2,625 |
| Mon., May 1 | 16,669 | 680 | 27,494 | 10,794 |
| Tues., May 2 | 10,234 | 1,185 | 24,410 | 8,296 |
| Wed., May 3 | 13,486 | 910 | 29,297 | 9,187 |
| Thurs., May 4 | 4,500 | 1,000 | 24,000 | 8,500 |
| *Week so far | 44,889 | 3,775 | 105,201 | 36,777 |
| Week ago | 44,733 | 3,715 | 106,558 | 35,878 |
| Year ago | 36,253 | 3,190 | 81,291 | 44,462 |
| Two years ago | 24,625 | 4,072 | 73,064 | 32,937 |

*Including 485 cattle, 5 calves, 37,373 hogs and 9,522 sheep direct to packers.

### SHIPMENTS

| | Cattle | Calves | Hogs | Sheep |
|---|---|---|---|---|
| Fri., Apr. 28 | 1,704 | 49 | 1,613 | 791 |
| Sat., Apr. 29 | 25 | ... | 257 | ... |
| Mon., May 1 | 6,314 | ... | 1,166 | 3,626 |
| Tues., May 2 | 4,684 | 107 | 353 | 1,194 |
| Wed., May 3 | 5,563 | 178 | 1,872 | 2,715 |
| Thurs., May 4 | 2,000 | ... | 2,000 | 2,000 |
| Week so far | 18,561 | 285 | 5,391 | 9,535 |
| Prev. week | 16,819 | 198 | 1,547 | 7,240 |
| Year ago | 16,761 | 634 | 4,792 | 6,227 |
| Two years ago | 6,375 | 66 | 3,429 | 5,681 |

### MAY AND YEAR MOVEMENT

| | May | | Year | |
|---|---|---|---|---|
| | 1944 | 1943 | 1944 | 1943 |
| Cattle | 44,889 | 23,101 | 815,953 | 684,649 |
| Calves | 3,775 | 1,883 | 77,440 | 69,814 |
| Hogs | 105,201 | 53,423 | 2,583,848 | 1,866,358 |
| Sheep | 36,777 | 25,992 | 653,923 | 724,010 |

### CHICAGO HOG PURCHASES

Supplies of hogs purchased by Chicago packers and shippers, week ended Thursday, May 4:

| | Week ended May 4 | Prev. week |
|---|---|---|
| Packers' purchases | 80,359 | 66,911 |
| Shippers' purchases | 6,761 | 2,878 |
| Total | 87,120 | 69,789 |

# WEEKLY INSPECTED KILL

Another heavy slaughter of livestock was reported at 32 inspected centers during the week ended April 29. Slight gains were again registered in kill of cattle, hogs and sheep, and processing of these three classes was sharply above the same time of last year. Calf kill was down slightly from a week earlier, but was still above 1943.

| | Cattle | Calves | Hogs | Sheep |
|---|---|---|---|---|
| NORTH ATLANTIC | | | | |
| New York, Newark, Jersey City | 10,754 | 9,718 | 57,949 | 43,974 |
| Baltimore, Philadelphia | 3,620 | 1,464 | 34,112 | 910 |
| NORTH CENTRAL | | | | |
| Cincinnati, Cleveland, Indianapolis | 10,687 | 4,190 | 69,151 | 2,765 |
| Chicago, Elburn Group[1] | 27,863 | 8,786 | 145,088 | 40,396 |
| St. Paul-Wisconsin | 20,471 | 32,415 | 146,852 | 8,847 |
| St. Louis Area[2] | 9,659 | 7,647 | 115,442 | 5,720 |
| Sioux City | 11,459 | 356 | 49,234 | 8,466 |
| Omaha | 19,947 | 1,179 | 68,509 | 29,397 |
| Kansas City | 11,723 | 4,895 | 79,812 | 24,008 |
| Iowa & So. Minn.[3] | 16,345 | 5,444 | 226,037 | 25,351 |
| SOUTHEAST[4] | 2,194 | 1,529 | 30,630 | ... |
| SOUTH CENTRAL WEST[5] | 14,974 | 5,251 | 84,954 | 46,469 |
| ROCKY MOUNTAIN[6] | 6,274 | 309 | 25,328 | 10,974 |
| PACIFIC[7] | 13,285 | 3,958 | 37,775 | 43,499 |
| Total | 179,255 | 87,141 | 1,170,873 | 299,521 |
| Total prev. week | 177,667 | 93,483 | 1,168,699 | 286,102 |
| Total last year | 143,561 | 56,707 | 914,309 | 273,051 |

[1]Includes St. Paul, S. St. Paul and Newport, Minn., Madison, Milwaukee, Green Bay, Wis. [2]Includes St. Louis Ntl. Stock Yards, E. St. Louis, Ill., and St. Louis, Mo. [3]Includes Cedar Rapids, Des Moines, Fort Dodge, Mason City, Marshalltown, Ottumwa, Storm Lake, Waterloo, Iowa, and Albert Lea, Austin, Minn. [4]Includes Birmingham, Dothan, Montgomery, Ala., Tallahassee, Fla., and Albany, Atlanta, Columbus, Moultrie, Thomasville, Tifton, Ga. [5]Includes S. St. Joseph, Mo., Wichita, Kan., Oklahoma City, Okla., Ft. Worth, Texas. [6]Includes Denver, Colo., Ogden and Salt Lake, Utah. [7]Includes Los Angeles, Vernon, San Francisco, San Jose, Sacramento, Vallejo, Calif.

# Are you properly emphasizing the SAVINGS FEATURE OF YOUR PLANT'S PAYROLL SAVINGS PLAN?



WITH the war swinging into its tensest phase, now's the time to emphasize over and over again the *savings* feature of your Payroll Savings Plan. To press home to all your people the need of building up their savings—the need of building up their savings not only in wartime but also in the years directly after the war. To point out that a bond cashed before its full maturity is a bond killed before it has given its fullest service to its owner—*or to his country!*

Buying War Bonds, holding War Bonds, and keeping wartime savings mounting—all are absolutely vital. But no one of these is enough by itself. The *savings habit* must be carried over into the years of reconstruction which will follow the war. For if, at war's end, we have 'flash-in-the-pan' spending, *everybody loses.* The spender loses, you lose, and the country loses! While a working public, convinced of the value of continued, planned saving, is the soundest possible foundation for private enterprise of every sort.

We call these bonds War Bonds—and with their aid we will win this war at the earliest possible moment! But they're Peace Bonds, too—and, rightly used, they will win for their holders, *and for all of us,* a happy and prosperous place in the years of peace to come. WAR BONDS to Have and to Hold.

*The Treasury Department acknowledges with appreciation the publication of this message by*

**THE NATIONAL PROVISIONER**

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**★ the Attack...**
**★ with War Bonds!**

*This is an official U. S. Treasury advertisement—prepared under auspices of Treasury Department and War Advertising Council*

# CLASSIFIED ADVERTISEMENTS

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POSITION WANTED: As assistant plant superintendent. Thorough plant training. Manufacturing a specialty. Efficient and resourceful. Young. Draft exempt. W-667, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

POSITION WANTED: Twenty years experience, beef, veal, lamb. Permanent position wanted. W-666, THE NATIONAL PROVISIONER, 300 Madison Ave., New York 17, N. Y.

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MEAT curing and cold storage plant with abattoir. New brick and concrete construction. Modern, fireproof. Operating full capacity past five years. A-1 location on central west coast of Florida. Reason for selling, ill health. FS-670, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

FOR SALE: Sausage factory with retail market and 8 room dwelling place. Buildings in good condition. Priced to sell right. Good location. FS-671, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

## Equipment Wanted

WANTED: Complete equipment for slaughter house, hoist, Baby Boss hog dehairer, and scalding tank. Also stuffer, 300# capacity. Equipment must be in first class condition. W-672, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

## Help Wanted

WANTED: experienced plant superintendent for medium sized packing plant. Must have practical experience in all departments and a knowledge of mechanical maintenance. Address reply personally to JOHN WENZEL COMPANY, 4300 Jacob St., Wheeling, W. Va.

RENDERING SUPERINTENDENT wanted: Man with extensive experience in dry rendering who can oversee maintenance and labor, and have complete charge. Large plant, 10 to 15 dry cookers and many other machines. Up to $6,000 per year to aggressive man. Confidential. Address OTTO A. KISCHEL, 3314 Balmoral Ave., Chicago 25, Ill.

PLANT superintendent above draft age for small progressive plant. Company has great future in virgin territory. W-657, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

AGENTS wanted to sell our dry and semi-dry sausage. Commission basis. Write Chas. Hollenbach, 2653 W. Ogden Avenue, Chicago 8, Ill.

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HAVE OPENING for buyer with general packing house experience. One who is familiar with beef cuts and boneless beef. Position requires trading ability. Excellent opportunity. Reply giving experience, age and salary expected. W-668, THE NATIONAL PROVISIONER, 300 Madison Ave., New York 17, N. Y.

WANTED: Experienced sausage foreman for medium size government inspected packing plant. Must have practical experience and knowledge of curing department. Apply personally. STADLER BROS. PACKING COMPANY, Columbus, Indiana.

SAUSAGE MAKER WANTED: Have good proposition for a first-class working foreman. Plant located in Oklahoma. State qualifications and experience in first letter. W-669, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

## Equipment for Sale

### MEAT PACKERS—ATTENTION!

FOR SALE: 1—Vertical cooker or dryer, 10' dia. x 4'10" high; 2—#3 CR Mitts & Merrill Hog; 2—4x8 and 4x9 Lard Rolls; 75 large wood tanks; rendering tanks; tankage dryers. 2—#41 Meat grinders; 1—#27 Buffalo Silent Cutter; 1—Creasy #152-Y Ice Breaker. Inspect our stock at 335 Doremus Ave., Newark, N. J. Send us your inquiries. WHAT HAVE YOU FOR SALE? Consolidated Products Co. Inc., 14-19 Park Row, New York City 7, N. Y.

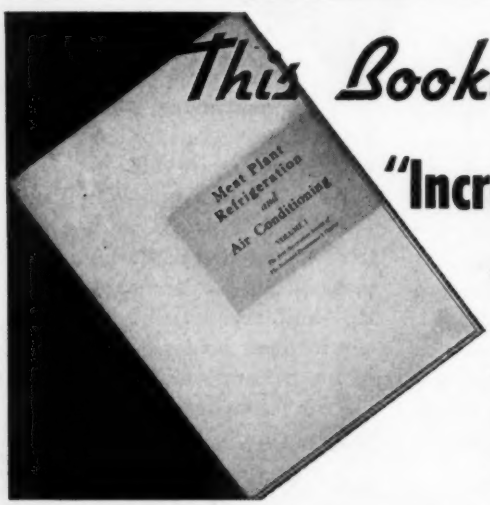
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CONTENTS of complete meat plant, formerly known as W. C. Routh & Co., Logansport, Indiana. Office equipment, shipping room, electric beef hoists, droppers, knocking pen etc. Large Boss hog killing equipment, sausage room equipment. Lard rendering and tankage equipment. 250 & 125 H.P. Corliss engines, 40 & 100 ton ice machine. 85 & 50 K.W. generators, large air compressor, 2 Filter presses, large evaporator, coils, hog conveyor, 1 ton elevator, tracking, smoke house doors, grates, trees, cages, 8' x 18" South Bend lathe, drill press, many other items. Priced for quick sale, separately. CHAS. ABRAMS, % Barnes Hotel, Logansport, Indiana.

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